

H E A T H C O T E

 W I N E R Y

Featuring produce from local producers and the surrounding region.

Small Plates

Bread, Dukkah, Olive Oil <u>w</u> Bridgeward Grove Olives (v)	\$10
Duo of dips <u>w</u> crackers	\$11
Polenta Fries Parmesan infused baked polenta fries served <u>w</u> sweet chilli sauce & garlic aioli. (gf,v)	\$12

Light Lunches & Platters

Soup of the Day served <u>w</u> crusty sourdough	\$10
Creamy Gnocchi <u>w</u> smoked trout & dill	\$22
Frittata & Salad <u>w</u> lemon vinaigrette & onion jam	\$22
Beef & Shiraz Pie served <u>w</u> polenta fries & pea mash	\$22
Cravens' Platter (Serves two) Three cheeses, local olives, a trio of dips, a seasonal vegetable medley, frittata & salsa served <u>w</u> crusty bread & crackers (v) Add Cured Meats	\$24 \$8
Mediterranean Platter (Serves two) Fried haloumi, chorizo, lemon roasted potatoes, blistered tomatoes, olives & chutney served <u>w</u> crusty bread	\$26
Cheese Platter (Serves two) A selection of 3 cheeses <u>w</u> poached apricots, fried walnuts, fig & walnut rolada & crackers (gf avail)	\$21
Extra serve of bread	\$4
Today's Dessert Ask our staff for today's desserts	\$8
Children's Menu: (5 – 12 yrs) Choice of; ham & cheese toastie or house made sausage roll, juice + ice cream	\$12