

Lunch Menu

Available from – 11am-3pm

Grazing Menu

Soup of the Day \$12.50
(please see our daily specials board)

Garlic and Cheese Pizza Bread \$8.50
garlic infused pizza with mozzarella cheese and south cape aged parmesan

House Made Olive and Rosemary Bread \$8.50
served with saltbush dukkah and oil

Tasting Platter for 1 \$28.00
Beetroot and quandong chutney, marinated olives, House made olive and rosemary bread, saltbush dukkah, olive oil, truffle oil arancini, sticky pork belly, Banrock port glazed lamb ribs

Roasted Potato Salad \$14.00
with rosemary, garlic aioli and bocconcini

Chips \$9.00
fried chips served with house seasoning and aioli

Wedges \$11.00
Seasoned wedges served with sweet chilli sauce and sour cream

Every Drop Matters

#banrockstationwines

Main Menu

Fish of the Day \$35.00
served with quinoa and dried cranberry salad, caramelised walnuts, local oranges and horseradish and chive butter

Grain Fed Porterhouse \$35.00
With salt and pepper squid, aioli and chips

Angus Beef Burger \$26.00
With caramelised onion, roasted tomato, cheese, greens, bacon and burger sauce and chips

Pumpkin, Goats Curd and Native Thyme Tart \$30.00
served with balsamic beets, caramelised walnuts, shallots and fried haloumi salad

Dessert

Strawberry and White Chocolate Cheesecake \$14.00
Served with chocolate chunk ice cream

Warm chocolate fudge \$14.00
served with salted caramel ice cream

Cheese platter \$16.00
trio of cheeses mature cheddar, Brie and Blue with lavosh, seasonal fresh fruit, local dried fruit, fig cake, nuts and local honey

Affogato \$14.00
vanilla bean ice cream, shot of espresso and Frangelico liquor



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