



# The Nookery Café

## Menu

**Please order and pay at the counter quoting your table number.**

**Most of the dishes on this menu are either gluten free, or can be made so, with one or two substitutions.**

**Please let us know if you have other dietary requirements.**

**Enjoy a wine-tasting and make your wine purchases for lunch at the Cellar Door (at Cellar Door prices!)**

# Entrées & Shares

With our Winemaker's and Chefs' recommendations for wine pairings.

<b>Soup of the Day</b> .....	<b>12.00</b>
with house-baked bread	
<b>Woody Nook Taste Plate</b> .....	<b>30.00</b>
(selection changes daily)	
<i>Tempranillo; Oaked Chardonnay</i>	
<b>Bruschetta</b> .....	<b>14.00</b>
with buffalo mozzarella cheese, marinated cherry tomatoes and basil oil	
<i>Merlot; Unwooded Chardonnay</i>	
<b>Salt and Pepper Squid</b> .....	<b>18.00</b>
with Thai dressing	
<i>Sauvignon Blanc</i>	
<b>Crispy Crumbed Camembert</b> .....	<b>16.00</b>
with paw paw chutney	
<i>Semillon Sauvignon Blanc; Chenin Blanc</i>	
<b>Asian-style Chicken Wings</b> .....	<b>16.00</b>
<i>Velvet Rosé; Chenin Blanc</i>	
<b>Cheesy Garlic Bread</b> .....	<b>9.00</b>
(3 slices)	
<b>House-baked Bread</b> .....	<b>9.00</b>
(3 slices) with dukkah, balsamic and EVOO	

# Sides

<b>Hand-cut Chips</b> .....	<b>11.00</b>
with sour cream and sweet chilli sauce	
<b>Seasonal Mixed Steamed Vegetables</b> .....	<b>8.50</b>
<b>House Salad</b> .....	<b>8.50</b>



# The Nookery Café

# Mains

With our Winemaker's and Chefs' recommendations for wine pairings.

<b>Woody Nook Taste Plate</b> .....	<b>for one 30.00</b>
(selection changes daily)	
<i>Tempranillo; Velvet Rosé</i>	
<b>Ploughman's Board</b> .....	<b>28.00</b>
with a selection of meats and local cheeses, accompanied by homemade chutneys and crusty bread	
<i>Graciano; Oaked Chardonnay</i>	
<b>Moroccan Chicken</b> .....	<b>33.50</b>
with jewelled couscous and mint yoghurt	
<i>Chenin Blanc</i>	
<b>The Original Nookery Open Steak Sandwich</b> .....	<b>30.00</b>
with homemade onion jam and chunky chips	
<i>Graciano; Cabernet Merlot</i>	
<b>Braised Lamb and Woody Nook Shiraz Pie</b> .....	<b>30.00</b>
with a trio of roasted vegetables and steamed greens	
<i>Shiraz</i>	
<b>Vegetarian Dish</b> .....	<b>26.00</b>
(see specials list)	
<i>Semillon Sauvignon Blanc</i>	
<b>Fish of the Day</b> .....	<b>MP</b>
(see specials list)	
<i>Sauvignon Blanc</i>	
<b>Smoked Salmon Salad</b> .....	<b>28.00</b>
with chat potatoes, tomato, red onion, mesclun greens and mustard mayonnaise	
<i>Oaked Chardonnay</i>	
<b>Caesar Salad</b> .....	<b>28.00</b>
with chicken and crispy pancetta	



# Desserts

<b>Dessert Taste Plate for Two</b> .....	<b>22.50</b>
(please ask for the Selection of the Day)	
<b>Rhubarb and Custard Parfait</b> .....	<b>10.50</b>
with rhubarb and Velvet Rosé syrup	
<b>Cheesecake of the Day</b> .....	<b>10.50</b>
<b>Icky Sticky Date Pudding</b> .....	<b>11.50</b>
with vanilla ice cream and caramel sauce	
<b>Goey Chocolate Brownie</b> .....	<b>11.50</b>
with vanilla ice cream and citrus jam	
<b>Scones</b> .....	<b>9.50</b>
with homemade jam and cream (two per serve)	
<b>Cheese Platter</b> .....	<b>for one 18.00</b>
A selection of local cheeses served with sloshed apricots, fruit and crackers	
<i>Late Harvest Semillon or Nooky Delight fortified</i>	
	<b>for two 28.00</b>



# Drinks

<b>Coffees</b> .....	<b>4.00</b>
Flat White, Cappuccino, Macchiato, Latte, Long Black, Short Black	
Mocha, Affogato .....	<b>4.20</b>
Babycino .....	<b>1.50</b>
Soy, Decaffeinated, mug or takeaway .....	<b>extra .50</b>
Double shot .....	<b>extra 1.00</b>
<b>Hot Chocolate</b> .....	<b>4.20</b>
<b>Cinnamon Chai Latte</b> .....	<b>4.20</b>
<b>Teas</b> .....	
Regular, English Breakfast, Earl Grey .....	
	<b>cup 3.50</b>
Peppermint, Chamomile or Green Tea .....	
	<b>pot 4.50</b>
<b>Milkshakes</b> .....	<b>6.00</b>
Strawberry, banana, caramel, vanilla, chocolate, spearmint or coffee	
<b>Cool Drinks</b> .....	
	<b>cans 4.00</b>
	<b>bottles 5.00</b>