

THE NOOKERY CAFÉ

Summer Menu 2016/17

*With our Winemaker's and Head Chef's recommendations for wine pairings.
Please enjoy a wine-tasting and make your wine purchases for lunch at the Cellar Door.*

Soup of the Day

*with house-baked bread (see the Specials list)
low fat entrée 12.00 main 16.00*

Pasta of the Day

*(see the Specials list) gluten free available
entrée 19.50 main 25.00*

Creamy Garlic Prawns

with rice pilaf 32.00

Woody Nook Taste Plate

*(selection changes daily)
for one 30.00 for two 60.00
Chardonnay or Velvet Rose*

Braised Lamb and Woody Nook Shiraz Pie

*with a trio of roasted vegetables
and steamed greens 28.50
Shiraz*

The Nookery Mega Steak Sandwich

*with egg, bacon and cheese, Woody Nook
onion jam, salad and chunky chips 30.00
Graciano and Tempranillo*

Rhubarb & Lychee Duck

*on a bed of mixed vegetables
and Hasselback potatoes 34.50
Cabernet Sauvignon or Merlot*

Peach & Mango Chutney Chicken Breast

*with stirfried vegetables and
organic udon noodles 32.00
Chenin Blanc*

Prosciutto wrapped Pork Cutlet

*with olive mash, steamed greens and
Dijon and maple jus 32.50
Tempranillo or Cabernet Merlot*

Rack of Lamb

*with sautéed vegetables and a potato,
mushroom & tomato gratin, topped
with mint and a rosemary jus 33.50
Shiraz*

Veal Scallopini

*with a creamy mushroom and pepper sauce,
kipfler potatoes and fresh vegetables 30.00
Chardonnay*

Vegetarian Dish of the Week

*(see the Specials list) 23.50
Sauvignon Blanc Semillon*

Medley of Fresh Seafood Marinara

*with rice noodles and served in a
chalupa basket 35.00*

Fish of the Day

*(see the Specials list) MP
Sauvignon Blanc*

Sides

House-baked Bread (3 slices)

with dukkah, balsamic and EVOO 12.50

Cheesy Garlic Slices (3) 11.50

Greek style Salad 12.00

Wedges (homemade)

with sour cream and sweet chilli sauce 11.50

PLEASE ORDER AND PAY AT THE COUNTER Please quote table number.

Most of the dishes on this menu are either gluten free or can be made so with one or two substitutions. Please ask at the counter.

THE NOOKERY CAFÉ

Drinks

Hot Beverages

*flat white, cappuccino, macchiato,
long black, short black* 4.00

*cinnamon Chai latte, mocha,
affogato, hot chocolate* 4.20

babycino 1.50

soy, decaffeinated, mug or takeaway extra 0.50
double shot extra 1.00

*regular, English Breakfast, Earl Grey,
peppermint, chamomile or green tea*
cup 3.50 pot 4.50

Milk Shakes

*strawberry, banana, caramel, vanilla,
chocolate or coffee* 6.00

Cool Drinks

4.00

Desserts

*Our Late Harvest or Velvet Rose - medium sweet wine - and Nooky Delight fortified wine would be our
recommendations to enjoy with any of our desserts.*

Mixed Berry Pavlova Roulade

*with kiwi fruit, passionfruit
and fresh cream* 10.50

Icky Sticky Date Pudding

with caramel sauce and fresh cream 11.50

Flourless White Chocolate Cake

with fresh cream and chocolate shards 11.50

Dessert Taste Plate for Two

(please ask for the Selection of the Day) 22.50

Scones

*with homemade jam & cream
two per serve* 9.50

Tropical Fruit Salad

with ice cream of Chef's choice 10.50

*Also available from
10-11.30 a.m. and from 3-3.30 p.m. only:*

Cheese Platter

*Brie, Blue and Cheddar Cheese served with
sloshed apricots, fruit and crackers
for one 18.00 for two 28.00*

PLEASE ORDER AND PAY AT THE COUNTER

(Please quote table number)

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

Please ask at the counter.