



# The Nookery Café

## Menu *Winter* 2017

**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!)**



# Appetizers & Entrées

<b>Woody Nook Taste Plate - to share</b> ..... 30.00 (selection changes daily)
<b>House-baked Bread</b> ..... 12.50 (3 slices) with dukkah, balsamic and EVOO
<b>Cheesy Garlic Slices (3)</b> ..... 11.50
<b>Soup of the Day</b> ..... 12.00 with house-baked bread low fat
<b>Pasta of the Day</b> ..... 16.50 gluten free available
<b>Twice-cooked Pork Belly</b> ..... 18.50 with celery and apple roulade on a truffle balsamic glaze
<b>Mixed Pepper Duck Liver Parfait</b> ..... 20.00 with frize salade and a petite baguette
<b>Creamy Garlic and Chilli Mussels</b> ..... 18.00
<b>Mixed Leaf Tomato and Avocado Salad</b> ..... 12.00
<b>Wedges</b> ..... 11.50 (homemade) with sour cream and sweet chilli sauce

# Mains

With our Winemaker's and Head Chef's recommendations for wine pairings.

<b>Woody Nook Taste Plate</b> ..... for one 30.00 (selection changes daily) for two 60.00 <i>Chardonnay or Velvet Rose</i>
<b>Dukka Crusted Chicken Breast</b> ..... 33.00 served with lemon and coconut rice and topped with pear and sultana chutney <i>Chenin Blanc</i>
<b>Saddle of Lamb</b> ..... 33.50 infused with olive and semi dried tomato, on a creamy garlic mash and a mini damper loaf <i>Shiraz</i>
<b>The Nook Spiced BBQ Pork Spare Ribs</b> ..... 32.50 and potato wedges <i>Tempranillo or Cabernet Merlot</i>
<b>Veal Scallopini Dijonaise</b> ..... 31.50 with a creamy Dijon mustard sauce, sautéed vegetables and kipfler potatoes <i>Chardonnay</i>
<b>Braised Lamb and Woody Nook Shiraz Pie</b> ..... 28.50 with a trio of roasted vegetables and steamed greens <i>Shiraz</i>
<b>Duck with Apple and Berry Relish</b> ..... 34.50 served with sautéed vegetables and a potato, beetroot and olive galette <i>Cabernet Sauvignon or Merlot</i>
<b>The Nookery Mega Steak Sandwich</b> ..... 30.00 with egg, bacon, cheese, Woody Nook onion jam, salad and chunky chips <i>Graciano</i>
<b>Vegetarian Dish of the Week</b> ..... 23.50 (see specials list) <i>Semillon Sauvignon Blanc</i>
<b>Fish of the Day</b> ..... MP (see specials list) <i>Sauvignon Blanc</i>



# Desserts

<b>Dessert Taste Plate for Two</b> ..... 22.50 (please ask for the Selection of the Day)
<b>Icky Sticky Date Pudding</b> ..... 11.50 with caramel sauce and fresh cream
<b>Crumble of the Week</b> ..... 11.50 with custard
<b>Fresh Fruit Salad</b> ..... 10.50 and ice cream of Chef's choice
<b>Flourless White Chocolate Cake</b> ..... 11.50 with fresh cream and chocolate shards
<b>Scones</b> ..... 9.50 with homemade jam and cream (two per serve)
<b>Cheese Platter</b> ..... for one 18.00 Brie, Blue and Cheddar Cheese served for two 28.00 with sloshed apricots, fruit and crackers



# Drinks

<b>Coffees</b> ..... 4.00 Flat White, Capuccino, Macchiato, Long Black, Short Black
Mocha, Affogato ..... 4.20
Babycino ..... 1.50
Soy, Decaffeinated, mug or takeaway ..... extra .50
Double shot ..... extra 1.00
<b>Hot Chocolate</b> ..... 4.20
<b>Cinnamon Chai Latte</b> ..... 4.20
<b>Teas</b>
Regular, English Breakfast, Earl Grey ..... cup 3.50
Peppermint, Chamomile or Green Tea ..... pot 4.50
<b>Milkshakes</b> ..... 6.00 Strawberry, Banana, Caramel, Vanilla, Chocolate, Spearmint or Coffee
<b>Cool Drinks</b> ..... 4.00



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