

To Start

Soup of the day	10
Crusty bread baked with EV olive oil and sage with a selection of house made dips	8 14
Quiche New season asparagus, pancetta and duck egg quiche, green salad, LiraH sweet chardonnay dressing	15
Scallops Crumbed Hervey Bay Scallops, green salad, caper lime butter sauce	20
Ravioli Pumpkin and ricotta ravioli, crispy sage, brown butter sauce	15/25
Risotto Artichoke risotto, mint, chilli, croutons, goats fetta	17/27
Calamari Spiced with salt and Szechuan pepper, rocket, roast capsicum and LiraH lemongrass white balsamic	16

Mains

Chicken Inglewood organic chicken stuffed with mascarpone farce, warm salad of lentils, pancetta, lemon and rocket	33
Pork Slow roast Pasture Perfect "chingale" pork, polenta gnocchi, salsa verde	33
Barramundi Wild Rivers saltwater barramundi, tomato and chilli salsa, saffron potatoes, zucchini pappardelle	36
Lamb Braised shoulder and grilled rump steak of Mallow Organic lamb, Mediterranean vegetables, crushed potatoes and LiraH balsamic	36
Prawns Sauteed wild caught banana prawns, fettucine, asparagus and spiced coconut bisque	36

From the Grill Served with your choice of condiment and accompaniment

Eye Fillet 200g Dalveen grass fed, Angus X Charolais	38
Porterhouse 250g Rangers Valley, 300 day grain fed, Black Angus	35
Rib Fillet 300g Cabassi & Rea, 150 day grain fed, Wagyu X Angus	45
Salmon 180g Huon Farm, Tasmanian salmon	34

Condiments

- *Ballandean Shiraz Jus*
- *Bearnaise sauce*
- *BBQ butter*
- *Horseradish*

Accompaniments

- *Hand cut chips & house salad*
- *Colcannon mash potatoes & roasted mushrooms*
- *Symara organic vegetables*

Sides

Hand-cut Chips	8
House salad, LiraH sweet apple cider vinaigrette	8
Steamed green vegetables	8

Cheese Plates

Selection of local and Queensland cheese w/pears and ciabatta	
Single plate	15
Sharing plate	25

Sweet Things

Afogato - coffee shot, house ice-cream, biscotti	10
- with liqueur (frangelico, cointreau, kahlua, tia maria, baileys)	17
Sweet-corn and coconut rice pudding	12
Plum & nut crumble, cinnamon anglaise	12
Flourless chocolate cake, salted butter caramel ice cream	14
Vineyard Cottages Crème Brulee - scented with lavender served with honey madelines	15
Apricot flan, lemon verbena ice cream and raspberries	14

To have with Coffee

Pecan & glace fruit biscotti	4
Pistachio biscotti	4

Drinks

Gusto coffee cappuccino, flat white, macchiato, long black (mug, soy, decaf, extra shot. each .50c extra)	3.5
Caramel, Hazelnut or Vanilla Latte.	4.5
Café Latte, Mochaccino	4.5
Afogato(vanilla ice cream w/coffee shot)	4.5
Hot Chocolate, Chai Latte	4
Leaf Teas - Tea Drop English Breakfast, Daintree Black Tea Twinings Earl Grey	3.5
Herbal Teas – Peppermint, Camomile, Moulin Rouge, Lemony Trio C-Boost, Star Empress green tea	3.5
Juice - Organic Apple & Ginger Juice	4.5
- Orange Juice, Grapefruit Juice	3.5
Sodas - Lemonade, Coke, Diet Coke, Lemon Lime & Bitters	3.5
Milk Shakes caramel, chocolate, vanilla, strawberry, real coffee	4.5
Thick Shakes caramel, chocolate, vanilla, strawberry, real coffee	5.5