

## starters and light meals

served Friday and Saturday 12 noon to 8.30 pm, Sundays 12 noon to 4 pm (unless otherwise pre-arranged)

(All items marked GFA can be prepared gluten free on request)

<b>mini loaf of bread</b> – house baked bread with caraway butter, or dukkha and olive oil (v)	\$ 6.0
<b>crisp porcini infused mac &amp; cheese</b> – with truffle aioli	\$11.5
<b>quinoa fennel and mushroom salad</b> – marinated quinoa, vegetable and seed salad with warm olive oil braised fennel bulb and sautéed garlic mushrooms (GFA)	\$15.5
<b>adelaide hills pig on a plank</b> – a selection of artisan small goods with sauce gribiche, cornichons, pickled vegetable, olives and bread (GFA)	\$18.5
<b>buffalo wings</b> – american style spicy chicken wings w blue cheese sauce – single or double serve; served <u>hot</u> , but can be made <u>hotter!!</u> just challenge our chef!! additional hot sauce \$1. (GFA)	\$13.5/21.5
<b>beetroot cured salmon sliders</b> – on brioche with horseradish cream, lettuce and pickled onion and cucumber salad	\$15.5
<b>birdwood venison sausage rolls</b> – on spiced tomato relish and adelaide hills pear chutney	\$11.5
<b>chicken dumplings and broth</b> - asian scented steamed dumplings in a lightly spiced chicken broth	\$15.5
<b>local cheese plate</b> (v)- selection of ‘udder delights’ cheese, hefeweizen pear, fruit & nut compote and lavosh (GFA)	\$21.5

## mains – served all day

<b>one pound toasted cuban sandwich</b> – house made thick cut bread grilled with bierhaus pastrami, ham, pickles, cheese and mustard with fries and slaw	\$22.5
<b>pulled pork chimichanga</b> – crispy fried burrito filled with smoked chipotle spiced pulled pork, cheese and beans with shredded lettuce, sour cream and avocado salsa	\$22.5
<b>lentil burger</b> – brioche bun, goats curd, roast capsicum, tapenade aioli, rocket and chips (GFA)	\$20.5

## mains

served Friday and Saturday 12 noon to 3.00 pm & 6 pm to 8:30 pm, Sundays 12 noon to 3.00 pm

<b>slow cooked cider and fennel pork belly</b> – apple thyme mash, sautéed kale and cider jus (GFA)	\$28.5
<b>salt bush lamb ragu</b> –slow cooked lamb shoulder in rich tomato, parsley and olive sauce on soft polenta (GFA)	\$28.5
<b>twice cooked chicken</b> - free range thighs, herb infused, prosciutto encased, on braised white bean chorizo and leek casserole finished with garlic brioche crumbs (GFA)	\$27.5
<b>gateau of crepes</b> – layers of crepes baked with an assortment of vegetables, cheese and cream, on roast jerusalem artichoke sauce with sweet potato shards (v)	\$25.5
<b>char grilled 200 gm beef fillet</b> – on crisp potato, parsnip and horseradish cake with spiced beetroot relish, broccolini and prosciutto crumbs (GFA)	\$35.5
<b>birdwood venison</b> – pan fried medallion and filo encased slow cooked shoulder with celeriac mash, baked cauliflower and jus	\$29.5
<b>fish of the day</b> - please see our specials boards	\$POA

## sides (v)

served Friday and Saturday 12 noon to 8.30 pm, Sundays 12 noon to 4 pm

<b>rocket and mandarin salad</b> - with almonds, pickled rind and cheese crumble (GFA)	\$11.50
<b>roast pumpkin and kale</b> - in spiced jimmy's sate sauce and cashews (GFA)	\$11.50
<b>chunky chips</b> - cajun spices, truffle oil, hop salt <u>or</u> sea salt	\$11.50

## desserts

served Friday, Saturday and Sundays 12 noon to late

<b>beetroot and white chocolate cheesecake</b> - clove infused with sweet balsamic syrup and marscapone	\$12.00
<b>individual hills rhubarb crumble</b> - on grapefruit lisa caramel sauce and liquorice ice cream	\$14.00
<b>salted caramel and peanut spring rolls</b> - with warm chocolate sauce and vanilla bean ice cream	\$11.50
<b>yoghurt, honey and thyme infused pannacotta</b> - with apple pie biscotti, citrus pickled apple and lemon curd	\$12.00
<b>banana, walnut and stout pudding</b> - with porter toffee sauce, spent grain crumble and stout sorbet	\$12.50
<b>flourless chocolate nemesis</b> - maple pecans, chocolate soil and espresso ice cream	\$12.50
<b>local cheese plate</b> - selection of 'udder delights' cheese, hefeweizen pear, fruit & nut compote and lavosh	\$21.50

Please see our separate children's menu (for children 12 and under) & our menu boards above the kitchen  
for a selection of daily specials