



MENU

***Soup of the Day.** \$ 15.50

Foccacia , Panini or Crusty Roll

***Chicken** – Basil pesto & Danish fetta crusted chicken breast with spicy red capsicum jam , mesculin & balsamic glaze. \$ 19.50

***Vegetarian** – Rosemary & maple roasted pumpkin , avocado , Danish fetta , hommus ,spinach , slivered almonds & balsamic glaze. \$ 19.50

***Cottage Club** – Roast turkey breast , crispy bacon , chefs own cranberry sauce, Swiss cheese , mesculin , fresh tomato and aioli. \$ 19.50

***Smoked Salmon-** Smoked salmon , gherkin & caper potato salad , rocket , pickled cucumber & drizzled with vincotto \$ 19.50

Mains

Trio of Dips – A combination of three dips served with toasted garlic bruschetta. \$ 17.50

***Homemade Pie or Quiche and Salad** – ask for today's selection. \$ 22.00

***Gourmet Steak Stack** – Tender rib fillet on garlic Turkish bread , mustard aioli, tasty cheese , roasted capsicum , sundried tomato strips , basil pesto , caramelized onion and homemade aromatic tomato jam. \$ 26.00

***Warm Thai Chicken Salad-** Marinated chicken breast in Thai spices tossed with a fresh garden salad , coriander and crispy noodles. \$ 25.00

***Warm Lamb Salad** –Slow cooked pulled braised lamb leg , tossed with a fresh garden salad , roasted cashews and honey soy dressing with a mint raita. \$ 25.00

***Nachos** – Beef & Bean nachos served with sour cream ,guacamole & olives. \$ 23.00

Cottage Burger – Homemade lean mince patty on a crusty roll with avocado , salad , bacon , caramelized onion , tasty cheese , chutney & lime aioli. \$ 22.00

Antipasta Platter – Constructed platter of baby spinach ,sundried tomatoes , local chorizo ,pesto , olives , Danish fetta , artichokes ,sweet soy & pita crisps. \$ 25.00

See Blackboard For Daily Specials

***GLUTEN FREE OPTIONS AVAILABLE**

15% Surcharge applies on public holidays

PLEASE ADVISE COUNTER STAFF OF ANY ALLERGIES

