



MENU

***Soup of the Day.** \$ 15.90

Focaccia, 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, hummus, 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. \$ 17.90

***Homemade Pie or Quiche and Salad** – ask for today's selection. \$ 23.00

***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. \$ 26.00

***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. \$ 26.00

* **Today's Pasta** – ask for today's selection \$ 24.00

***Nachos** – Beef & Bean nachos served with sour cream, guacamole & olives. \$ 24.00

Cottage Burger – Homemade lean mince patty on a crusty roll with avocado, salad, bacon , caramelized onion , tasty cheese , chutney & lime aioli. \$ 23.00

Antipasta Platter – Constructed platter of baby spinach, sundried tomatoes, local chorizo ,pesto , olives , Danish fetta , artichokes ,sweet soy & pita crisps. \$ 26.00

See Blackboard For Daily Specials

***GLUTEN FREE OPTIONS AVAILABLE**

15% Surcharge applies on public holidays

PLEASE ADVISE COUNTER STAFF OF ANY ALLERGIES