



MENU

***Soup of the Day.** \$ 16.50

Gourmet Turkish Sandwich

***Chicken** – Basil pesto & Danish fetta crusted chicken breast with spicy red capsicum jam , mesculin & sweet soy reduction. \$ 21.00

***Vegetarian** – Rosemary & maple roasted pumpkin, avocado, Danish fetta, hummus, spinach , slivered almonds & sweet soy reduction.(V) \$ 21.00

***Cottage Club** – Roast turkey breast, crispy bacon, chefs own cranberry sauce, Swiss cheese, mesculin, fresh tomato and lime aioli. \$ 21.00

***Smoked Salmon-** Smoked salmon, gherkin & caper potato salad, rocket, pickled cucumber & drizzled with vincotto \$ 21.00

Mains

Trio of Dips – With toasted garlic Turkish bruschetta. \$ 18.00

Homemade Pie or Quiche and Salad – ask for today's selection. \$ 24.00

***Gourmet Steak Stack** – Local Bannock Brae rib fillet on garlic Turkish toast, mustard aioli, tasty cheese, roast capsicum , sundried tomato , basil pesto , caramelized onion and aromatic tomato jam. \$ 28.00

***Warm Thai Chicken Salad-** Crisp Asian salad and fried shallots. \$ 26.00

Warm Lamb Salad –Slow cooked pulled lamb leg, Asian salad, roasted cashews and a honey soy dressing with cucumber raita. \$ 27.00

***Nachos** – Beef & Bean or Vegetarian served with sour cream, guacamole, Olives and shallots. Lge \$ 25.00
Sml \$ 17.00

Cottage Burger – Homemade beef pattie or Vegan pattie on a crusty roll with avocado, salad,bacon,caramelized onion,tasty cheese,chutney & lime aioli. (V) \$ 25.00

* **Ploughmans Lunch** – Bannock Brae ham & silverside, vintage cheddar, creamy Blue brie, quince paste, pickled onions, fruit & crusty Bread. \$ 29.00

***Pasta of The Day** – Ask for today's selection \$ 24.00

***Avocado & Fetta** - On pumpkin pepita toast with coriander & lime dressing.(V)\$ 16.50

See Blackboard For Daily Specials

***GLUTEN FREE & VEGAN (V) OPTIONS AVAILABLE**

15% Surcharge applies on public holidays

PLEASE ADVISE COUNTER STAFF OF ANY ALLERGIES

