

## To Start

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

## Mains

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

## From the Grill Served with your choice of condiment and accompaniment

<b>Eye Fillet 200g</b> Dalveen grass fed, Angus X Charolais	38
<b>Porterhouse 250g</b> Rangers Valley, 300 day grain fed, Black Angus	35
<b>Rib Fillet 300g</b> Cabassi & Rea, 150 day grain fed, Wagyu X Angus	45
<b>Salmon 180g</b> 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

<b>Gusto coffee</b> 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
<b>Leaf Teas</b> - Tea Drop English Breakfast, Daintree Black Tea Twinings Earl Grey	3.5
<b>Herbal Teas</b> – Peppermint, Camomile, Moulin Rouge, Lemony Trio C-Boost, Star Empress green tea	3.5
<b>Juice</b> - Organic Apple & Ginger Juice	4.5
- Orange Juice, Grapefruit Juice	3.5
<b>Sodas</b> - Lemonade, Coke, Diet Coke, Lemon Lime & Bitters	3.5
<b>Milk Shakes</b> caramel, chocolate, vanilla, strawberry, real coffee	4.5
<b>Thick Shakes</b> caramel, chocolate, vanilla, strawberry, real coffee	5.5