



# FOOD, CIDER, SOFT DRINK & GLUTEN FREE BEER

## SNACKS

<b>Olives (v, gf)</b>	\$8
<b>Dips (v, gf)</b> 3 dips (Hommus, Spicy Capsicum, Basil & Cashew), dried fruit, olives	\$20
<b>Two Cheese Plate (v, gf)</b> Blue, Brie OR Cheddar, dip, olives, paste, gherkin & tomato, dried fruit	\$35
<b>Three Cheeses &amp; Meats</b> Blue, Brie & Cheddar, cured meats, dips, olives, peppers, gherkin & tomato, veggie crisps, paste, dried fruit.	\$50

## TOASTIES

<b>Ham, Cheese &amp; Mustard</b>	\$15
<b>Swiss Cheese &amp; Sundried Tomato (v)</b>	\$15
<b>Prosciutto, Brie &amp; Beetroot Relish</b>	\$15
<b>Pesto &amp; 2 Cheese with Garlic &amp; Balsamic Viniagrette (v)</b>	\$15
<b>Basil &amp; Feta Gozleme (v)</b> A savory Turkish stuffed turnover	\$15

- Only dietary modifications available.  
- Due to the nature of our kitchen, traces of allergens may be present. Please notify staff of any allergies at time of ordering.  
v=Vegetarian gf = Gluten Free

## CIDER & GLUTEN FREE BEER \$10

**Harcourt Cider** 500ml ABV 5%  
Apple  
Pear  
Dry

**O'Briens Gluten Free Beer** ABV 4.5%  
Pale Ale 375ml  
Premium Lager 375ml

## SOFT DRINKS \$5

Harcourt Sparkling Apple Juice  
Coke  
Coke No Sugar  
**Fever-Tree:**  
Mediterranean Tonic Water  
Soda Water  
Premium Ginger Ale  
**Daylesford & Hepburn Mineral Springs Co:**  
Still Water  
Cola  
Lemon  
Lemonade  
Lemon Lime & Bitters