

ELING FOREST WINERY CAFE

LUNCH MENU

STARTERS

CAPRESSE BRUSCHETTA \$14

Bocconcini, basil pesto, tomato and leaves

WARM VIENNA LOAF (serves 2-4) \$10

With olive oil, balsamic vinegar & house dukkha

FRIES \$8

WARM MARINATED OLIVES \$6

SPICED MIXED NUTS \$5

LIGHT MEALS

PLOUGHMANS \$26

Porkbelly terrine, house made pickles, pickled egg, dried tomato, capsicum & beetroot relishes, tasty cheese, olives, leg ham, leaves & sourdough

FILO PIE \$15

Creamy chicken & mushroom with mixed salad & house made capsicum relish

GOATS CHEESE TART \$16

Leeks, baby spinach, salad with beetroot & apple relish

FRITTATTA (gf) \$16

Sweet potato, pumpkin, caramelized onion, parmesan, roast garlic with capsicum relish & salad

TOASTED SANDWICHES \$15

LEG HAM – ham, cheddar cheese & tomato

SWEET POTATO – roasted sweet potato, cheddar cheese, spinach, herb mayo **ADD Chicken \$3.50**

BACON -bacon, tomato, spinach, cheddar cheese & basil aioli

PASTRAMI – sliced pastrami, spinach, cheddar cheese, dijon mustard & capsicum relish

MAINS

CLASSIC BURGER \$22

Beef pattie, bacon, cheddar, lettuce, tomato, beetroot & apple relish, mayo & fries

CHILLI CHEESE BURGER \$22

Beef pattie, roasted capsicum, cheddar cheese, rocket, tomato, jalapeno relish, mayo & fries

Dewsbury Farm free range PORK BELLY BURGER \$24

Slow cooked pork belly, roast capsicum, aioli, pear & vanilla puree, greens & fries

PERI PERI CHICKEN BURGER \$22

Chicken breast marinated in chilli & garlic with spinach, bacon, cucumber, mango salsa & fries

VEGE STACK (gf) \$24

Stack of seasonal roasted vegetables, rocket, balsamic reduction, pesto mayo & sweet potato crisps

WARM BEEF SALAD \$24

Warmed pastrami with roast capsicum, sweet potato crisps, mixed leaves, fetta & basil aioli

PLEASE PAY AT THE COUNTER
GLUTEN FREE OPTIONS AVAILABLE