



FOOD

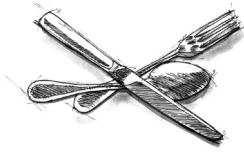
CIDER

BEER

WINE

COCKTAILS





## Lunch

### Share Plates

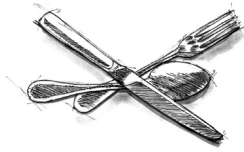
- Naan bread with a selection of dips \$8
- Warm Sicilian olives with crusty bread \$8
- Polenta chips with gorgonzola sauce \$12
- Mozzarella arancini \$12
- Pulled pork & slaw sliders \$12
- Fried chicken wings with chipotle mayo \$12
- Cheese board with lavosh & muscatels \$18

### Salads \$18

- Grilled asparagus, baby rocket, feta cheese & bresaola
- Baby spinach, shredded duck, figs, baked apple with balsamic dressing
- Grilled haloumi, truss tomato, cucumber, olives & basil
- Grilled chicken with roast winter vegetables & house vinaigrette
- Traditional caesar salad served with chicken or prawns

### Mains

- Soup of the day with crusty bread \$12
- Salt & pepper squid with lemon aioli \$14
- Wagyu beef burger, American cheddar & onion jam \$18
- “Lovedale Lager” battered fish & chips \$18
- Grilled chicken & avocado burger \$20
- “Sydney Cider” slow cooked pork ribs \$20
- Pan fried Atlantic salmon with kale salad \$26
- Grilled Black Angus sirloin with jus & steak cut fries \$32



## Dinner

### Share Plates

Naan bread with a selection of dips \$8

Warm Sicilian olives with crusty bread \$8

Polenta chips with gorgonzola sauce \$12

Mozzarella arancini \$12

Pulled pork & slaw sliders \$12

Fried chicken wings with chipotle mayo \$12

Cheese board with lavosh & muscatels \$18

### Wood fired pizza

Margherita \$16

tomato, mozzarella & fresh basil

Funghi \$18

wild mushrooms, green olives & taleggio

Della Cassa \$18

eggplant, truss tomatoes, pancetta & gorgonzola

Parma \$20

prosciutto & rocket pesto

Salsiccia \$20

pork & fennel sausage, fresh paprika, smoked mozzarella & truss tomatoes

### Mains

Soup of the day with crusty bread \$12

Salt & pepper squid with lemon aioli \$14

Wagyu beef burger, American cheddar & onion jam \$18

“Lovedale Lager” battered fish & chips \$18

Grilled chicken & avocado burger \$20

“Sydney Cider” slow cooked pork ribs \$20

Pan fried Atlantic salmon with kale salad \$26

Grilled Black Angus sirloin with jus & steak cut fries \$32



## Cider

### Our own **Sydney Cider** \$7.5

Sydney Brewery has created a cider from freshly crushed apples lovingly fermented with Champagne yeast, a light carbonation is added to give it that big apple flavour

### Our own **Agave & Ginger Cider** \$7.5

Blended with Sydney cider, organic agave and ginger, it is naturally sweet but at the same time raw, wild and spicy

### **James Squire Orchard Crush** \$7.5

It is a refreshing traditional cloudy cider with a fragrant, fresh aroma, a broad clean palate and a crisp finish

### **Napoleon & Co** \$9.5

Displaying aromas of crisp apple and hints of pear, this cider has a beautifully rounded and textured palate with a clear finish

### **The Apple Thief** \$9.5

Pink Lady, a deliciously sweet sensation with a clean medium to sweet finish

### **Kirin Fuji Apple and Lime** \$9

A refreshing premium apple cider with freshly crushed juice from Fuji Apples mixed with Japanese Plum producing a pure palate and a crisp finish

### **Batlow Cider Co** \$9.5

Traditional farmhouse style with a bold apple sweetness upfront, good body and a clean medium-sweet finish, will contain traces of Batlow apple sediment

### **Monteith's Apple** \$8.5

A light, refreshing French-style cider made from 100% sun-ripened Nelson apples which have been freshly crushed to retain their natural flavour

### **Monteith's Pear** \$8.5

Smooth and inviting with a juicy pear sweetness and crisp finish, made from 100% freshly crushed New Zealand pears

### **The Hills Cider Co.** \$11

Made from 100% fresh Adelaide Hills apples, fruit driven style, bright straw colour, great acid backbone, vanilla, lime/sherbet characters shine through the palate

### **Rekorderlig Strawberry & Lime** \$12

Made from the purest Swedish spring water, bursting with deliciously ripe summer strawberry flavours

### **Pipsqueak Apple** \$11

Light and bright in colour, using freshly pressed apples which help in the upfront apple flavour and texture

### **Apple Jacks, Pippin Dry** \$11

Premium New Zealand cider with 42BELOW Vodka added to cut the sweetness and deliver a bone dry taste



## Beer

### Tap

Paddo Pale Ale \$7

Lovedale Lager \$7

Nulla Natural \$7

Pymont Rye IPA \$7

Tooheys New \$7

Hahn Super Dry \$7

Heineken \$8.5

Stella Artois \$8

Kirin \$8.5

James Squire 'One Fifty Lashes' \$7.5

### Bottle

Hahn Light Australia \$6

Surry Hills Pils Australia \$7

Glamarama Australia \$7

Pymont Rye IPA Australia \$7

Darlo Dark Australia \$7

Tooheys Extra Dry Australia \$7

Peroni Italy \$8.5

Heineken Holland \$8.5

Corona Mexico \$8.5

Asahi Japan \$9

Coopers Pale Ale Australia \$8

James Boags Tasmania \$8

Monteith's Black NZ \$8

James Squire 'Nine Tales' Sydney \$8.5



## Wine

### Sparkling

150ml/Bottle

Canaletto Prosecco NV Veneto, Italy	12/60
Pepperton Estate Brut Riverina, NSW	10/50
Ninth Island Brut Tamar Valley, TAS	14/70

### Champagne

GH Mumm Brut Cordon Rouge NV Reims, France	22/110
Laurent Perrier NV Tours-sur-Marne, France	150
Perrier-Jouet Grand Brut NV Epernay, France	140
GH Mumm Brut Rose Reims, France	150

### Sauvignon Blanc, Semillon & Blends

Tai Nui Sauvignon Blanc 2014 Marlborough, NZ	11/48
Fraser Gallop Sem/Sauv Blanc 2014, WA	11/50
Ross Hill Pinnacle Sauv/Blanc 2013 Orange, NSW	64

### Riesling - Australia & International

Plantagenet 2014 Great Southern, WA	12/49
Mitchell Watervale 2014 Clare Valley, SA	13/55

### Chardonnay - Australia & International

Sticks 2014 Yarra Valley, VIC	12/52
William Fevre Chablis 2013 Chablis, France	14/64
Kooyong Clonale 2014 Mornington Peninsula, VIC	68

### Other Whites - Australia & International

Breganze Savardo Pinot Grigio 2014, Italy	12/52
Ross Hill Pinot Gris 2014 Orange, NSW	14/65

### Rose - Australia & International

Cake Rose 2015 Adelaide Hills, SA	11/47
Domaine de Triennes 2014 Provence, France	12/55



## Wine

### Pinot Noir – Australia & International

150ml/Bottle

Crowded House 2012 Nelson/Marlborough, NZ	12/54
Kooyong Massale 2013 Mornington Peninsula, VIC	15/66
Ata Rangī Crimsen 2013 Martinborough, NZ	72

### Shiraz & Blends

Cape Baron Native Goose 2013 McLaren Vale, SA	11/49
Hewitson Ned & Henry 2013 Barossa Valley, SA	13/58
Mt Langi Cliff Edge 2013 Grampians, VIC	68

### Cabernet Sauvignon & Blends

Xanadu Next of Kin 2012 Margaret River, WA	11/48
Woodstock 2013 McLaren Vale, SA	11/50
Penley Tolmer 2012 Coonawarra, SA	15/65

### Other Reds – Australia & International

Bodegas Valdemoreda Tempranillo 2012, Spain	11/48
Alamos Malbec 2014 Mendoza, Argentina	11/48
Hewitson Miss Harry Grenache 2012, SA	58
Prunotto Barbera d'Alba 2013 Piedmont, Italy	55
Poliziano Chianti 2012 Tuscany, Italy	12/55
Delas Cotes-du-Rhone 2011, Rhone, France	13/55

### Dessert Wine

Peter Lehmann Botrytis Semillon 2010 375ml, SA	48
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### Fortifieds

Chambers Rutherglen Muscat – 90ml, VIC	14
Chambers Rutherglen Muscadelle – 90ml, VIC	14
Warre's Otima 10yr Tawny Port – 90ml, Portugal	16
Valdespino Manzanilla – 90ml Jerez, Spain	12

a more extensive wine list is available upon request



## Cocktails

### **Californication** \$16/\$40

white rum, vodka, gin, tequila, orange juice, lemon juice

### **Lemon Drop** \$16/\$40

orange liqueur, vodka, lemon juice

### **Rosé Fusion** \$16/\$40

gin, rosé, lemon juice, rosemary

### **Cherry Coconut** \$16/\$40

malibu, cherry liqueur, coconut syrup, cherries, cream

### **Burning Passion** \$16/\$40

vodka, fresh orange juice, passion fruit pulp, cane sugar

### **Melancholy** \$16/\$40

vodka, watermelon liqueur, watermelon, apple syrup

### **Ferrero Rocher** \$16

frangelico, baileys, kahlua, honey, fresh cream

### **Dr. Pepper** \$16/\$40

amaretto, bourbon, cherry juice, beer, coke

### **Godfather** \$16/\$40

Scotch whisky, amaretto

### **Sailor Punch** \$16/\$40

dark rum, bacardi, fresh lime juice, agave and ginger cider

### **Sydney Cider Ice Tea** \$19/\$50

vodka, bacardi, gin, triple sec, peach schnapps  
and fresh lime topped with Sydney cider

plus all the classics