

ALL DAY BRUNCH

Toast – white sourdough or quinoa, soy grain sourdough with Sunny Ridge strawberry jam, Pure Peninsula honey, peanut butter (n), Nutella (n), or vegemite (v)(g avail)	7.50
Toasted fruit loaf, butter, Sunny Ridge strawberry jam (v)(g avail)	10.00
House granola, vanilla milk pudding, granny smith apple, toasted coconut (v)(n)	16.50
Turmeric bircher, poached stone fruits, summer berries, honey labne (v)(n)	16.50
Housemade crumpets, Vespas' strawberry gelato, balsamic glaze, basil (v)	17.00
Smashed avocado, chopped broccolini, chipotle bloody mary vinaigrette, stracclatella, tomatoes, grain toast (v)(g avail) Add poached egg	17.00 20.00
Benedict – Drury Lane English muffin, braised leg ham, spinach, panko egg, citrus hollandaise	19.00
Brunch stack: streaky bacon, avocado puree, haloumi, parmesan & thyme rosti, poached eggs, citrus hollandaise (g) Add mushrooms (instead of bacon for v option)	23.00
Sweet potato & chickpea cake, poached eggs, beetroot mayo, baby beetroots, Main Ridge feta, hazelnut & linseed dukkah (v)(g)(n)	18.50
Eggs on toast cooked your way, poached or fried	11.50
Scrambled	13.50

BURGERS & ROLLS

ALL SERVED WITH RUSTIC POTATO CHIPS (G AVAILABLE)

Grilled jerk chicken, avocado, butter lettuce, kewpie, milk bun	22.00
½ pound Angus beef pattie, American cheese, pickles, mustard, milk bun	23.00
Crispy calamari, pickled sweet chilli, watermelon, citrus aioli, milk roll	22.00

ALL DAY LUNCH

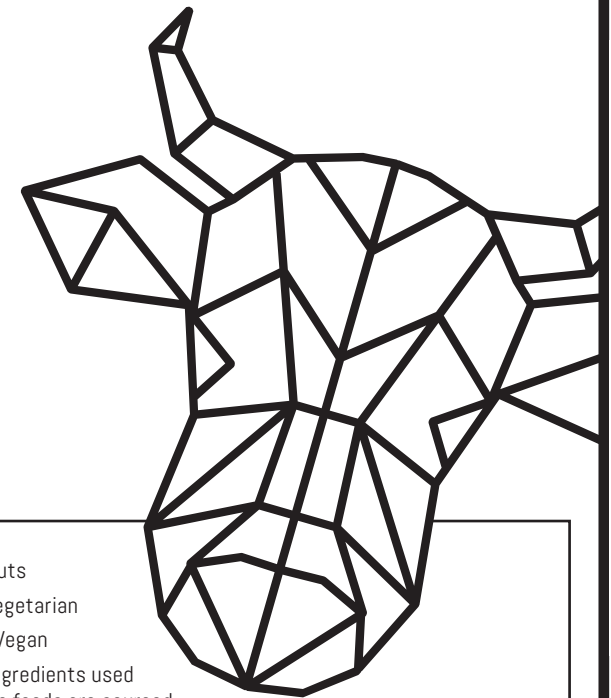
Crispy calamari, Vietnamese style salad, mint, beanshoots, papaya (g)	24.00
Quinoa and millet tabbouleh salad, with fragrant herbs, avocado, pepitas and lemon (vg)	21.00
Add grilled chicken	26.00
Beetroot battered king prawns, fried polenta, wasabi mayo	24.00
Superfood sandwich: grilled free range chicken, avocado, grain toast, goji mayo, watercress, kale & almond pesto, chia polenta chips (g avail)	24.00
Spiced chickpea falafel tacos, pumpkin tahini, beetroot relish, slaw (vg)	20.00
Katsu sando: crumbed pork fillet, Japanese BBQ sauce, shredded cabbage on white bread, rustic potato chips	20.00
Crispy pork belly, hoisin, shredded cabbage, steamed bun, rustic potato chips	20.00
Beef brisket jam, pickles, beanshoots, steamed bun, rustic potato chips	23.00
Meat & cheese board: calabrese, prosciutto, Main Ridge cilia goats cheese, Tarago River shadows of blue, manchego, accompaniments (g avail)	29.00

SIDES

Citrus hollandaise / poached or fried egg / goats feta	3.00
Parmesan & thyme rosti / chia polenta chips / toast	4.00
Mushrooms / avocado / spinach / tomatoes	4.00
Streaky bacon / halloumi	5.00
Scrambled eggs	6.00
Skin on rustic potato chips with smokey bbq mayo	9.00
Gluten free bread, add	3.00

THE WINEY COW

CAFÉ, CHEESE & WINE



(n) – Nuts
 (v) – Vegetarian
 (vg) – Vegan
 (g) – Ingredients used in these foods are sourced as gluten free but the ACTUAL FOOD being served is NOT gluten free due to our kitchen's environment. Please make staff aware of any allergies.

** A surcharge of 15% applies on all public holidays.

*** No split bills during busy periods & weekends.

**** Surcharges apply for card payments.

Thank you.

WINE

SPARKLING

NV Schloss Wachenheim Rose, Germany	11/37
Foxeys Hangout Cuvee, Mornington Peninsula	13/49
Veuve Clicout, France	95

WHITE

Taylor Ferguson Sauvignon Blanc, Marlborough NZ	10/34
Moorooduc Estate Pinot Gris, Mornington Peninsula	12/45
Paringa Estate Pinot Gris, Mornington Peninsula	45
Elgee Park Reising, Mornington Peninsula	11/39
Foxeys Hangout Chardonnay, Mornington Peninsula	12/45
Moorooduc Est. Chardonnay, Mornington Peninsula	49
Balbi Soprani Moscato, Piedmont, Italy	45

RED

Taylor Ferguson Pinot Noir, Marlborough NZ	12/45
Foxeys Hangout Pinot Noir, Mornington Peninsula	14/50
Brick Kiln Shiraz, McLaren Vale, SA	11/39
Elgee Park Cab Merlot, Mornington Peninsula	14/50
Serafino Goose Island Rose, McLaren Vale SA	11/39

ON TAP

Asahi, Japan	Pot 7.00 / Schooner (400ml) 9.50
Somersby Apple Cider, Denmark	(400ml) 9.50

BEER

Red Hill Brewery Golden Ale, Mornington Peninsula	9.50
Moo Brew Pale Ale, TAS	9.50
Stone & Wood Pacific Ale, NSW	9.50
Corona, Mexico	9.00
Vale Mid Coast – Mid Strength 3.5%, SA	8.00

CIDER

L'Authentique Raspberry French Cider	9.50
Mr Little Apple Cider, Mornington Peninsula	9.50
Somersby Pear Cider, Denmark	9.00

SPIRITS

Woodford Bourbon Reserve, USA	9.50
Beenleigh White Rum, QLD	9.50
Beenleigh Dark Rum, QLD	9.50
666 Vodka, TAS	9.50
Dimple Scotch Whisky, Scotland	9.50
The West Winds Gin, WA	9.50

COCKTAILS

Espresso Martini	18.00
Bloody Mary	14.50
Virgin Mary	8.50
Mimosa	12.00

COFFEE

St. Ali – White	4.00
St. Ali – Black	3.80
Cold Drip	5.00
Single origin coffee (refer to board)	
Soy, Almond, Coconut, Lactose free, add	.50
Mug, add	.70
Extra shot or syrups	.50
Mocha	4.30
MOFO Delux Drinking Chocolate	4.80
Mork 70% Dark Hot Chocolate	4.80
Iced Coffee	6.00
Iced Chocolate	6.00

TEA

Larson & Thompson White: English Breakfast, Earl Grey	4.50
Larson & Thompson Green: Sencha, White Peony	4.50
Larson & Thompson Herbal: Lemongrass & Ginger, Peppermint, Camomile	4.50
Prana Chai, Matcha Latte, Turmeric Latte	5.00

BOTTLED

Coca-Cola, Coca-Cola No Sugar (255ml)	4.00
Kirks Creaming Soda	4.00
Strangelove Lemon Squah	4.50
Voss Sparkling Water (375ml)	5.00
Voss Sparkling Water (800ml)	8.50
Noahs Juice – Apple or Orange	4.50
Noahs Juice – Apple, Mango, Banana & Lychee	4.50
Noahs Juice – Apple, Guava & Mixed Berries	4.50
Noahs Juice – Apple, Peach, Kiwi, Mango & Lime	4.50
Remedy Kombucha Ginger Lemon (vg)(g)(fructose free)	5.50
Remedy Kombucha Crisp Apple (vg)(g)(fructose free)	5.50

FRESH JUICES

SERVED UNTIL 3PM MON-FRI AND 4PM WEEKENDS

Orange or Apple or Tomato	8.00
Carrot, Celery, Apple, Cucumber, Ginger	8.00
Apple, Orange, Strawberry, Pineapple	8.00
Lemon, Beetroot, Mint, Ginger, Cucumber, Carrot, Apple	8.00

SMOOTHIES & SHAKES

SERVED UNTIL 3PM MON-FRI AND 4PM WEEKENDS

Banana, espresso, almond milk, oats, cinnamon, honey (n)	9.50
Mango, banana, mint, coconut water (vg)	9.50
Spinach, apple, mint, banana, coconut water, yacon syrup (vg)	9.50
Avocado, mango, banana, coconut water (vg)	9.50
Peanut butter, cacao, banana, coconut milk (n)(vg)	9.50
Milkshakes	7.00
(Chocolate, Banana, Strawberry, Vanilla, Caramel)	