

Lunch Menu

Available from – 11am-3pm

Grazing Menu

Soup of the Day \$12.50
(please see our daily specials board)

Garlic and Cheese Pizza Bread \$8.50
garlic infused pizza with mozzarella cheese and south cape aged parmesan

House Made Olive and Rosemary Bread \$8.50
served with saltbush dukkah and oil

Tasting Platter for 1 \$28.00
Beetroot and quandong chutney, marinated olives, House made olive and rosemary bread, saltbush dukkah, olive oil, truffle oil arancini, native thyme and lemon chicken skewers, Banrock port glazed lamb ribs

Roasted Potato Salad \$14.00
with rosemary, garlic aioli and bocconcini

Salad of the Day (please see our daily specials board)

Chips \$9.00
fried chips served with house seasoning and aioli

Wedges \$11.00
Seasoned wedges served with sweet chilli sauce and sour cream

Every Drop Matters

#banrockstationwines

Main Menu

Fish of the Day \$35.00
served with quinoa and dried cranberry salad, caramelised walnuts, local oranges and horseradish and chive butter

Grain Fed Porterhouse \$35.00
seasoned in native pepper berry, served on a crisp ciabatta with roasted tomatoes, caramelised onion, rocket, house made BBQ sauce and fries

Chicken Roulade \$32.00
with quandong, lemon myrtle and native thyme, roasted pumpkin and quinoa salad

Pumpkin, Goats Curd and Native Thyme Tart \$30.00
served with balsamic beets, caramelised walnuts, shallots and fried haloumi salad

Dessert

Strawberry and White Chocolate Cheesecake \$14.00
Served with chocolate chunk ice cream

Warm chocolate fudge \$14.00
served with salted caramel ice cream

Cheese platter \$16.00
trio of cheeses mature cheddar, Brie and Blue with lavosh, seasonal fresh fruit, local dried fruit, fig cake, nuts and local honey

Affogato \$14.00
vanilla bean ice cream, shot of espresso and Frangelico liquor



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