



Welcome to Bella Lavender Estate

As children of first generation Italian immigrants, Mario and Lucy grew up on the land with their families, so it was not surprising when, shortly after marrying they purchased their own fruit property at Winkie, in the Riverland some 45 years ago where they started their family and raised four sons. In 1999 they acquired their present property where they built a new house. This property was later to become Bella Lavender Estate - coincidentally the house and the Bella Lavender Estate building were both built by Mario and Lucy's 3 oldest sons, Laurie, Andrew and Steven who had earned trades as an electrician & builders respectively. Initially planned as a 'retirement hobby' to "sell a few coffees and make a few soaps" Bella Lavender quickly took on a life of its own.

Beginning in 2008, Bella Lavender Estate with it's 3500 plants of lavender is set on 2 hectares of land amongst a backdrop of vineyards and olive trees. It isn't unusual to see three generations of Centofanti family working together.

In 2014 Mario and Lucy's youngest son David and his wife Nicola joined them in the business, which coincided with the fourth extension of the cafe and the introduction of a wood-fired oven to cook pizzas.

When available, the family are always happy to talk to guests about the process of growing, drying and distilling of lavender. During the summer months, visitors may have the opportunity to view the distillation process as Mario picks and distils the lavender to produce the lavender essential oil used to make the body products and various bath soaps available for purchase.

Thank you for visiting Bella Lavender Estate and we hope that you enjoy your experience with us.

Con amore,

Mario, Lucy & family

Light Lunches

(available 10am—4pm)

Croissants – Toasted — \$5.95

Ham, cheese & tomato

Toasted Sultana Bread (v) (2 slices) \$4.00

Fresh or Toasted Sandwich \$5.95

1. Ham, cheese & tomato
2. Chicken, cheese, avocado & mayonnaise
3. Salami, cheese, capsicum & spinach

Focaccia, Doorstop or Wrap \$9.95

(Focaccia and doorstop are toasted, Wrap can be fresh or toasted)

1. Ham, cheese, tomato & baby spinach
2. Chicken, cheese, avocado with mayonnaise
3. Salami, chargrilled capsicum, sundried tomato, baby spinach & fetta cheese
4. Tuna, sundried tomato, onion, tasty cheese & lettuce

Vegetarian Wrap (fresh or toasted) \$9.95

Sundried tomato, chargrilled eggplant, lettuce & grated carrot (v)

Tomato Bruschetta & Side Salad (v) — \$9.95

Tomato, onion, garlic, basil & olive oil on two slices of oven baked bread

Quiche served with Side Salad — \$9.95

1. Quiche Lorraine
2. Cheese & spinach quiche (v)

Oven Baked Seasoned Wedges (v) — \$8.50

With sour cream & sweet chilli sauce

Two Oven Baked Samosas with side Salad* (v) — \$12.00

Spinach & Ricotta Filo Rolls with side Salad* (v) — \$12.00

Home made Chicken and Potato Pie with side Salad* — \$9.95

*Eat Local product, v—vegetarian, gf—gluten friendly
Gluten free bread, wraps & vegan options are available upon request

Light Lunches

(available 10am—4pm)

Salads

1. Warm Chicken Salad(gf) \$9.95

Chicken, salad greens, cucumber, tomatoes, avocado & feta cheese with French vinaigrette dressing

2. Mediterranean Salad (v, gf) \$9.95

Salad greens, cucumber, sundried tomatoes, olives, capsicum, red onion, shaved parmesan with balsamic dressing

3. Tuna Salad (gf) \$9.95

Tuna, salad greens, cucumber, cherry tomatoes, onion, shaved parmesan with balsamic dressing

4. Pasta Salad with Chicken, Roast Pumpkin & Basil Pesto \$15.00

Basil pesto, roast chicken, pumpkin, feta, pasta & cherry tomatoes

Children's Menu

(also available after 4pm)

Bowl of oven baked chips **(v) \$5.00**

Bowl of oven baked chips and 4 nuggets **\$7.50**

Vegemite & cheese sandwich **\$5.50**

Bacon & cheese toasty **\$3.50** *(per slice)*

Kids Bolognese **\$8.00**

Platters

Tasting Platter \$21.00

Muller's salami & assorted meats, assorted cheese, olives & sundried tomato accompanied by 8" garlic pizza

Mario's Campagna Platter for Two* \$45.00

(please allow extra time for this platter to be made—as well as extra time for eating it!)

Roasted capsicum, eggplant, artichoke & semi dried tomatoes, olives, Muller's Italian salami, assorted meats & cheese accompanied by Barmera Bakery oven baked bread & Backyard Bread toasted oven bites

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Pasta

(Available all day. Lasagne and cannelloni available until sold out)

Home made Lasagne with side salad **\$18**

Home made Spinach and Ricotta Cannelloni (v) with side salad **\$18**

Pasta dishes	Entrée	Main
	\$12	\$18

- See pasta board near counter for our full range of sauces available. We only have one pasta option available each day, usually penne or spaghetti.

Scones (v) — \$4.00

Plain or Lavender Scone with Bella Lavender Homemade Jam and Cream

Dessert Pizza

See blackboard above counter for dessert pizza of the month and prices

Gelato *(cone or bowl)*

1 scoop - \$4 **2 scoops - \$6** **3 scoops - \$8 (bowl only)**

Cakes & Sweets

See our cake display fridge & dessert board for our full range of delicious home made sweets

Cold Milk Drinks

Iced Coffee **\$5.50**

Iced Chocolate **\$5.50**

Kids Milkshake **\$3.00**

Milk Shakes **\$5.00**

Spider *(choose your flavour from drink fridge)* **\$6.00**

Thick Shake **\$6.00**

Flavours: Chocolate, Strawberry, Caramel, Lime, Vanilla, Banana, Lavender, Nutella

Coffee

	<i>Cup</i>	<i>Mug</i>
Cappuccino	\$4.0	\$4.6
Flat White	\$4.0	\$4.6
Latte	\$4.0	\$4.6
Mocha	\$4.0	\$4.6
Macchiato	\$4.0	
Hot Chocolate	\$4.0	\$4.6
Chai Latte	\$4.0	\$4.6
Long Black	\$3.6	
Short Black	\$3.6	
Affogato	\$5.0 (With Frangelico \$9.5)	
Milo	\$4.0	\$4.6
Babycino	No charge	

Soy, Lactose free milk, Vanilla, Caramel & Hazelnut flavours available - 50c surcharge

Tea

English Breakfast Tea	\$3.5
Pot of Tea for Two	\$5.0
Gourmet Tea	\$4.0
Pot of Gourmet Tea	\$6.0

Gourmet Tea Range

Oriental Beauty—Oolong	Dandelion Tea	Black Chai
Chamomile	Organic Sencha Green Tea	Organic Lemongrass & Ginger
Jasmine Green	Forest fruits	Organic Peppermint
Stockholm Blend	Red Rooibos	Quan Yin - Oolong
Lavender Kisses		

Drink List

(Corkage \$9 per bottle)

Beer

Peroni	\$7
Corona	\$7
Hahn Super Dry	\$6
Carlton Draught	\$6
Coopers Pale Ale	\$6
Great Northern Mid	\$6
Hahn Premium Light	\$6

Riverland Craft Brews

Woolshed Amazon Summer Ale*	\$7
Woolshed Judas Dark Ale*	\$7
Jachmann Apple Cider Royal Gala (<i>dry</i>) *	\$7
Jachmann Apple Cider Pink Lady (<i>sweet</i>)*	\$7
The Arnold Brothers Lemon Cooler*	\$7
Woolshed Utopia Hard Lemonade*	\$7
Caudo Sangria The White*	\$7
Caudo Sangria The Red*	\$7

Sparkling Wines (piccolo)

Angoves Long Row Chardonnay Pinot Noir*	\$7
Yarra Burn Premium Cuvee Brut	\$7
Omni Non Vintage	\$6

Spirits (*Mixer purchased separately from the Nippy's fridge*)

Jack Daniels Whisky	\$6
Jim Beam Bourbon	\$5
St Agnes Brandy*	\$5
Johnny Walker Red Label Scotch	\$5
Absolut Vodka	\$5
Vickers Gin	\$5

*Riverland Product

Drink List
(Corkage \$9 per bottle)

White Wine

	Glass	Bottle
Bassham Vermentino*		\$27
Annie's Lane Riesling	\$6	\$26
Giessen Sauvignon Blanc	\$6	\$26
Salena Estate Organic Chardonnay*		\$20
Basket Case Sauvignon Blanc*	\$5	\$20
Basket Case Pinot Gris*	\$5	\$18
Banrock Station Moscato*	\$5	\$17
Angoves Long Row Chardonnay*	\$6	-

Red Wine

919 Durif*		\$45
919 Shiraz*		\$45
Back Verandah Shiraz*		\$28
Caudo Tempranillo*	\$7	\$27
Amberley Merlot	\$6	\$26
Jacob's Creek Cabernet Sauvignon	\$6	\$24
Dominic Vineyard Selection Shiraz*	\$5	\$22
Ella Semmler Shiraz*	\$5	\$20

Wines (Glass only)

Berri Estates Dry Red*	\$4
Berri Estates Fresh Dry White*	\$4
Fruity Gordo*	\$4
Renmano Tawny Port*	\$4
Berri Estate Rose*	\$4

*Riverland Product