# CHARDONELLO (COLOMBARD/CHARDONNAY)

\$8 / \$20

Aromas of green apple and honeysuckle with a nice long palate of sweet melon and fruit sorbet. **Off dry semi-sweet.** 

#### TOPAZ (SWEET WHITE MOSCATO)

\$8 / \$18

Lychee bouquet with floral/peach overtones. Sweet

#### ROSÉ (SHIRAZ)

\$8 / \$20

A beautiful crisp dry Rosé displaying lifted raspberry and spicy aromas and a fresh red berry palate with a long persistent finish. **Dry, a little sweet.** 

#### THE RIDGE (SHIRAZ/CAB SAV)

\$8 / \$22

Nose of black olive and plum, long soft palate with bright berry fruit, light char oak and balanced acid. **Dry**.

#### BELLO ROSSO (SPARKLING RED)

\$8 / \$21

A lively sparkling shiraz, displaying rich fruit sweetness with cherry and strawberry flavours and a fresh palate. **A little sweet.** 

#### BELLO BIANCO (SPARKLING WHITE)

8 / \$2

Fresh and lively fruit driven bubbles, with a soft, round fruity palate and a crisp finish. **A little sweet.** 

#### **GOLDIES (UNWOODED CHARDONNAY)**

\$21

Lifted tropical aromas with subtle citrus & fruit flavours youthful acidity and a clean crisp finish. **Dry.** 

#### **CRYSTALS (SAUVIGNON BLANC)**

\$26

Pale straw colour, soft passionfruit nose with a bright clean mineral palate showing gooseberry up front and fruit sorbet on the crisp finish. **Dry.** 

#### FERGIES HILL (MERLOT)

\$30

This merlot exhibits surprisingly good varietal character. The nose has cedar and berry aromas while the palate is tight and bright with a raspberry sorbet flavoured back palate. **Dry.** 

### GRANITE ROCK (SHIRAZ)

\$30

Ripe blackberry nose with hints of earth, leather and allspice, big soft velvety palate with black fruits, plum and soft tannins. **Dry.** 

#### BILBY RED (SHIRAZ/CABERNET)

\$25

Nice developed characters showing cedary oak and bramble nose, palate has berries, balanced acid and tight savory tannin back palate. **Dry.** 

#### CABARAZ (CABERNET/SHIRAZ)

\$20

A blend of Shiraz & Cabernet creating a lighter easy drinking style with coconut, leather and spice aromas, a light long palate with dark cherries, berries and a savoury tannin finish. **Off dry semi-sweet.** 

#### **GRANITE GARNET (RED ROSÉ)**

POPS TAWNY

\$18

Floral, Rosé style, easy drinking, light and fresh. Sweet.

# SURRENDER (CREAM LIQUEUR-CHOCOLATE)

\$26

A delicious Chocolate/Vanilla Cream Liqueur.

#### SEDUCTION (CREAM LIQUEUR-COFFEE)

\$26

# A delicious Coffee Cream Liqueur.

\$20

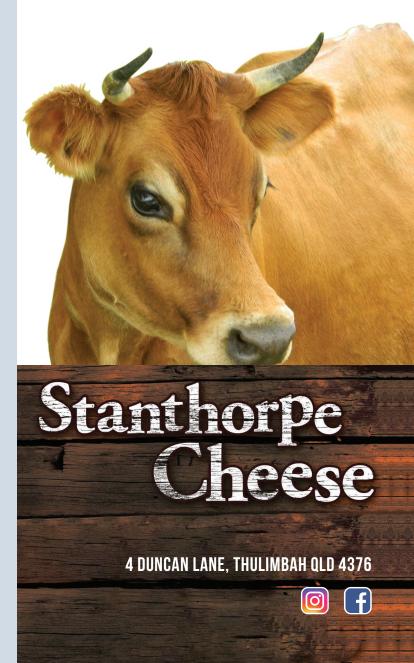
\$8

A rich premium Tawny Port with honeyed tones and a smooth finish.

# BEER

SPIRITS \$10

# Jersey Girls CAFE



# MORNING TEA (All served with cream)

Muffins Double Choc Chip/Apple & Cinnamon or Butterscotch & White Choc	\$5.50
Scone served with jam & whipped cream (Strawberry/Rosella /Sour Cherry or Lemon Butt	<b>\$5.50</b> ter
Lamington	\$4.50
Cheesecake Slice - Homemade See fridge for flavour of the day	\$6.50
Banana Bread toasted with butter or cream GF Brownies served with ice cream	\$5.00 \$5.00
Pancakes served with nutella, cream/ice cream and maple syrup	\$8.00

## **PLATTERS** (Gluten Free options available)

Ploughman's for 1	\$22.50
(half serve of the ploughman's for 2)	
Ploughmans for 2	\$45.00
2 of your favourite cheeses, crusty hot bread, pickle	ed

2 of your favourite cheeses, crusty hot bread, pickled onions, beetroot relish & sweet mustard pickles, boiled egg, Sliced meat (silverside/ham or salami), seasonal fruit

#### Cheese platter for 2 \$45.00

3 cheeses of your choice, crackers, seasonal fruit, dried fruits, olives, marinated baby figs, 3 regional accompaniments

#### Gourmet Platter for 4 \$70.00

4 cheeses of your choice, Hot crusty bread & crackers, Choice of 2 meats (ham/silverside or salami), 4 regional accompaniments, Olives/marinated baby figs and seasonal fruits, dried fruits

Extra cheese or meat	\$5.00
Extra crackers	\$3.00

# **TOASTED SANDWICHES / LIGHT MEALS**

Plain Cheese Toastie	\$7.00
Trio Cheese Toastie (3 cheeses)	\$8.00
Build your own Toastie (up to 5 fillings)	\$9.00
Bread options for all sandwiches are white,	
multigrain or wholemeal included in price	
Each Extra Filling	\$0.50
Turkish Bread Extra	\$1.00
Gluten Free 1 1/2 serve Extra	\$0.50

**Fillings:** Ham, Bacon, Chicken, Salami or Silverside Tomato, Pineapple, Onion, Avocado, Cheese (*Nova, Outlaw, Thulimbah, Stanthorpe Matured, Pepper, Feta, Granite Gold, Chilli or Tait*), Sweet Mustard Pickles, Beetroot Relish

Cob Loaf serves 1-2	\$15.00
Cheese, bacon, onion and spinach served with	

Cheese, bacon, onion and spinach served with extra bread

and sour cream

Nacho's for 2 GF \$16.00 Mild heat salsa mince served with cheese

Cheese n Bacon Scone
Served with butter and local tomato chutney

## **PASTRIES**

Pie (plain, cheese n bacon, chicken curry)	\$6.50
Kids Party Pie	\$2.50
Sausage Roll (plain or cheese n bacon )	\$5.00
Kids Sausage Roll (plain only)	\$2.50

# **COLD DRINKS**

*Milk options available;* Full Cream, Skim, Soy, Almond, Oat & Lactose free

Milkshake - Small \$5.00 Milkshake - Large \$7.00

Flavours to choose from are; Chocolate, Vanilla, Caramel, Strawberry, Coffee, Banana, Lime, Butterscotch, Honeycomb, Cookies n Cream, Blue Heaven, Mango, Cherry Ripe, Caramel Latte and Liquid Malteser

Freak Shake Sm \$8.00 Lge \$10.00

Add Malt or Ice Cream \$1.00 ea

Iced Drink \$8.00

(comes with whipped cream and ice cream) See milkshake flavours above

Iced Latte (no cream, ice cubes only) \$7.50
Iced Tea (Lemon, Peach or Mango) \$5.00
Soft Drinks and Juices available in self serve fridge

# **HOT DRINKS**

Coffee (Flat White, Cappuccino, Chai Latte, Dirty Chai Latte, Long Black)	Small/Cup \$5.50 Medium/Mug \$6.50 Large \$7.50
Baby Chino, Espresso, Piccolo Syrups (Vanilla, Caramel or Hazelnut)	\$3.50 \$0.50
<b>Tea</b> (English Breakfast, Earl Grey, Peppermint Green or Chai)	Single pot \$4.50 Double Pot \$6.50
<b>Hot Chocolate</b> Plain	\$6.50

All food and drinks are available dine in or take away.

\$7.00

Salted Caramel or Turkish Delight

#### **FOOD CLAUSE**

\$6.50

While we endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee complete allergy free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.