

# FOOD

## FOR THE TABLE

House Baked Breads, dukkah, olive oil, Lard Ass cultured butter <b>gf available</b>	10
Marinated Camillo Olives <b>gf &amp; veg</b>	8
Shiraz Braised Cotechino Sausage, marsala portobellos, pickled radicchio, caponata, tomato relish <b>gf</b>	16
Fried Cauliflower, curry salt, herbed yogurt <b>gf &amp; veg</b>	10
Portarlington Mussels, moroccan cider broth, fresh herbs, crusty bread <b>gf available</b>	22
Vegetarian Tasting Plate, portobello mushrooms, asparagus & almond mole, caponata, tomato tapenade, aged cheese, honey shev, pickled eggs, house made breads <b>gf available</b>	32
Charcuterie Plate, pate, cured meat, chicken & pork terrine, tomato tapenade, balsamic pearls, pickled cucumber, aged cheese, relish, house made breads <b>gf available</b>	32
Vegan Platter – sweet potato & caramelised cauliflower, hummus, duo of mole, turmeric cucumbers, caponata, portabello mushrooms, house made breads <b>gf available</b>	32

## MAINS

Parsnip Soufflé, artichoke purée, pickled mushrooms, grilled asparagus, crispy kale <b>veg</b>	23
Beef Cheek, caramelised cauliflower, pancetta sprouts, bubble & squeak, horseradish cream <b>gf</b>	29
Roast Kaffir Lime Chicken, charred broccolini, lemon marscapone, quinoa crumb, cavallo nero <b>gf</b>	27
Salt & Pepper Squid, ámba mojo, chorizo, kipflers, salsa verde, herb salad <b>gf</b>	25
Crisp Confit Pork Belly, saffron apple, braised cabbage, rhubarb compote <b>gf</b>	26
Beetroot & Zucchini Pakoras, pumpkin, coconut yogurt, quinoa, black garlic <b>vegan gf</b>	24
Wagyu Burger, gruyere, pickled onion & zucchini, bacon, tomato relish, fries <b>gf available</b>	24
Char Grilled Massaman Prawns, grilled eggplant, steamed greens, sweet potato, rice noodle tuille <b>gf</b>	26
Mustard Cider Pork Shoulder, roasted fennel, purple congos, quinoa, davidson plum mole <b>to share gf</b>	49
Bellarine Lamb Shoulder, tabbouleh, hummus, goat curd, garlic foam, flatbread <b>to share</b>	49

## SIDES

Green Salad, wild rocket, pear, parmesan, balsamic <b>gf</b>	9
Sweet Potato Wedges, herb yogurt <b>gf</b>	9
Green Beans, feta & almonds <b>gf</b>	9
Fries & house aioli <b>gf</b>	9

## SWEETS

Jaffa Chocolate Fondant, whisky & honeycomb parfait, candied orange	15
Chocolate & Passionfruit Macarons, blood orange gel, pistachio crumb <b>vegan gf</b>	15
Salted Honey Crème Brûlée, lemon & thyme shortbread	15
Lemon Pudding, marshmallow, coconut sand, blueberries, rhubarb crisp	15
Three Cheese Platter - spiced apple, crackers, quince paste, glazed wild figs	28
Julius Meinl Espresso Coffee	4.5
Love Tea Selection	4.5
Love Tea Honey Spice Chai	6

Head Chef Nick Aylward

## CRAB APPLES - KIDS MENU

12 and under all served with chips & salad **13**  
 Chicken Drumettes **gf** | Vegetable Fritters **gf** | Squid **gf** | Grilled Fish **gf**  
 Movenpick ice cream **5**  
 Vanilla, Chocolate, Strawberry, Caramel Fudge, Mango Sorbet



NATURALLY CRAFTED

Welcome to the

# CIDER HOUSE

This month's Cocktail

## THE BRICK SPRITZER

Flying Brick RasPerry Cider, Cat out of the Bag Prosecco, fresh raspberry & mint

Glass 13 Jug 38

**A 20% SURCHARGE APPLIES ON PUBLIC HOLIDAYS**

**P: 5250 6577 www.flyingbrickciderco.com.au**



# BEVERAGES

## CIDER

	POT	PINT
Flying Brick Original Cider <b>gf</b>	7	11
Flying Brick Pear Cider <b>gf</b>	7	11
Flying Brick Draught Cider <b>gf</b>	7	11
Flying Brick House Cider – RAS-PERRY <b>gf</b>	7	11
Flying Brick House Cider - PACHINGA <b>gf</b>	7	11
Flying Brick Non - Alcoholic Cider - <b>gf</b>	4	7
2016 Flying Brick MC Cider 750ml Bottle <b>gf</b>	gl 10	btl 40
Flying Brick Tasting Paddle - 4 Ciders x 150ml	14	



*Flying Brick is the proud home of **Yes said the Seal**, a range of refined, limited release cool maritime climate wines. Crafted by leading Australian winemaker, Darren Burke, the mantra for this elite stable is to create wines from local Bellarine fruit that are distinguished and complex yet inherently cutting edge*

## WINE

	GLASS	BOTTLE
Yes said the Seal Sparkling Blanc de Noir Reserve	12	45
Yes said the Seal Sauvignon Blanc	10	38
Yes said the Seal Chardonnay	10	38
Yes said the Seal Rosé	10	35
Yes said the Seal Pinot Noir	10	42
Yes said the Seal Shiraz	10	42
Leura Park Grand Vintage Blanc de Blanc	10	40
Cat out of the Bag Prosecco	8	30
Leura Park Pinot Gris	10	40
Leura Park Riesling	10	35
Leura Park Ms Flamingo (semi-sweet)	10	30
2018 Jack Rabbit Sauvignon Blanc		35
2018 Baie Sauvignon Blanc		42
2017 Oakdene Ly Ly Pinot Gris		42
2018 Mermerus Riesling		42
2016 McGlashan Single Stave Chardonnay		42
2016 Leura Park Block One Reserve Chardonnay		48
2018 Leura Park Rosé		35
2018 Jack Rabbit Pinot Noir		38
2017 Curlewis Bel Sel Pinot Noir		40
2016 Jack Rabbit Merlot		42
2016 Leura Park Estate Shiraz		48
2017 Leura Park Yublong Cabernet Sauvignon		42
Jack Rabbit Fine Aged Muscat		375 ml 32

## BEER & SOFT DRINK

Cricketers Arms Pale Ale on tap	pot 7	pint 11
Furphy on tap	pot 7	pint 11
Peroni		8.5
Citra Pale Ale		8.5
Corona		8.5
Prickly Moses Organic Pilsner		8.5
Prickly Moses Light		6
Soft Drinks: Sml 4 Lge 5   Fresh Orange Juice 4.5   Sparkling Mineral Water Lge 8		