

FOOD

FOR THE TABLE

House Baked Breads, dukkah, olive oil, Lard Ass cultured butter gluten free available	10
Marinated Camillo Olives gf & veg	8
Korean Sticky Wings, kimchi, carrots, bean shoots, sesame gf	15
Fried Cauliflower, curry salt gf & veg	10
Portarlinton Mussels, morrocan cider broth, crusty bread gf available	19
Tasting Plate, pate, cured meat, chicken & pork terrine, sun dried tomato, pickled cucumber, aged cheese, relish, house made breads gluten free available	29

MAINS

Potato Soufflé, honey shev, radicchio, mushrooms, saltbush tapenade, preserved tomato veg	22
Beef Eye Fillet, kumara colcannon, broccolini, red wine jus gf	38
Wasabi Crusted Squid, pea & daikon salad, herb aioli, lime gf	23
Crisp Confit Pork Belly, duo of mole, tamarind, cauliflower, black bean & fennel salad gf	24
Beetroot & Zucchini Pakoras, pumpkin, coconut yogurt, quinoa, black garlic vegan gf	23
Chicken Burger, bacon, red pepper sauce, green mango slaw, brioche bun, fries gf available	23
Char Grilled Prawns, asparagus, saffron kipflers, garlic lime mojo, wild rice bubbles gf	25
Roast Chicken, black rice, pomegranate, sweet corn, pineapple & mango salsa to share gf	49
Bellarine Lamb Shoulder, tabbouleh, hummus, goat curd, garlic foam, flatbread to share	49

SIDES

Green Salad, wild rocket, pear, parmesan, balsamic gf	9
Green Beans, feta & almonds gf	9
Fries & house aioli gf	9

SWEETS

Pear & Carrot Cake, flying brick cider gel, fennel & linseed glass, pistachio crumb vegan gf	15
Cranberry Ripe Ice Cream Sandwich, coconut curd, cranberry whiz fizz gf	15
Orange Panna Cotta, corn husk meringue, lime jubes	15
Chai Latte Crème Brulée, gingerbread, cinnamon foam	15
Three Cheese Platter - spiced apple, crackers, quince paste, glazed wild figs	28

Fair trade Julius Meinl espresso coffee & T2 range of teas	4.5
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Head Chef Nick Aylward

CRAB APPLES - KIDS MENU

12 and under all served with chips & salad 13

Chicken Drumettes **gf** | Mini Steak **gf** | Squid **gf** | Grilled Fish **gf**

Movenpick ice cream 6

Vanilla, Chocolate, Strawberry, Caramel Fudge, Passionfruit & Mango Sorbet



unashamed
and unrestrained
THE BELLARINE

NATURALLY CRAFTED

Welcome to the

CIDER HOUSE

This month's Cocktail

THE SPIKEY PEAR

Flying Brick Pear Cider, Pimms, Flying Brick non alcoholic cider,

fresh lime, cucumber & mint

Pint 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 gf	6	10
Flying Brick Pear Cider gf	6	10
Flying Brick Draught Cider gf	6	10
Flying Brick House Cider – SUMMER CIDER gf	7	11
Flying Brick House Cider - PACHINGA gf	7	11
Flying Brick Non - Alcoholic Cider - gf	4	7
2016 Flying Brick MC Cider 750ml Bottle gf	gl 10	btl 40
Flying Brick Tasting Paddle - 4 Ciders x 150ml	14	

WINE

	GLASS	BOTTLE
Seal Sparkling Blanc de Noir Reserve	10	40
Leura Park Grand Vintage Blanc de Blanc	10	40
Cat out of the Bag Prosecco	8	30
Seal Chardonnay	10	38
Seal Sauvignon Blanc	10	35
Seal Rosé	10	35
Leura Park Riesling	10	35
Leura Park Pinot Gris	10	40
Leura Park Ms Flamingo (semi-sweet)	10	30
Seal Pinot Noir	10	38
Seal Shiraz	10	38
2017 Jack Rabbit Rose		35
2017 Jack Rabbit Sauvignon Blanc		35
2017 Baie Sauvignon Blanc		42
2015 Mermerus Riesling		42
2017 Oakdene Ly Ly Pinot Gris		42
2016 McGlashan Single Stave Chardonnay		42
2013 Leura Park Block One Reserve Chardonnay		48
2017 Jack Rabbit Pinot Noir		38
2016 Curlewis Bel Sel Pinot Noir		40
2017 Jack Rabbit Merlot		42
2015 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	pot 7	pint 11
Furphy	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		

