

SAVOURY (all day)

Charcuterie Plate (GF change bread, NF)

prosciutto, sopressa, pate, mustard, gherkins & crusty bread \$18pp

Wine Match: *Cono Sur Pinot Noir, from the Colchagua Valley in Chile.*

Mediterranean Plate (GF change bread, DF, NF, EF, Veg, Vegan)

marinated olives, chargrilled eggplant & capsicum,
beetroot hummus, crispy pita bread \$18pp

Wine Match: *Taylor Made Pinot Noir Rose Provence style*

Cheese Board (GF change bread, NF, EF, Veg)

cheese selection, Spanish olives, mixed greens,
ciabatta, olive oil & balsamic vinegar \$18pp

Wine Match: *Cono Sur Pinot Noir, from the Colchagua Valley in Chile*

Popcorn Shrimp (GF, NF,) with chilli & garlic mayonnaise \$26

Wine Match: *Metricup Road Semillon Sauvignon Blanc WA*

Crispy Squid with Sichuan pepper (GF, NF) \$24

Wine Match: *maybe a dry sparkling Jacobs Creek Chardonnay Pinot Noir*

Triple Cheese Arancini (GF, NF, Veg,) with tomato relish & vodka yoghurt \$24

Wine Match: *Wolf Blass Cabernet Sauvignon for a more full bodied wine*

Baked Beef & Lamb Meatballs (GF, DF, NF) with tahini sauce & gremolata \$24

Wine Match: *Chateau Tanunda Grand Barossa Shiraz from South Australia*

Trio of Sliders (GF... but not the fish taco)

beef & pickle relish, cajun chicken & spicy slaw, crispy fish taco \$28

Wine Match: go with your favourite beer

Roasted Eggplant (GF, DF & EF & Vegan with coconut yoghurt, Veg)

with saffron yoghurt \$24

Wine Match: *Taylor's Cabernet Sauvignon from the Clare Valley*

Salad of the Day \$18

Green Beans (GF, DF, EF, Veg, Vegan)

with sour cherries, capers and pistachio \$ 9

Smashed Crisp Potato (GF, DF, EF, Vegan with coconut yoghurt, NF, Veg)

horseradish, tomato relish, garlic aioli \$12

Grilled Stone Baked Ciabatta (Veg)

olive oil and balsamic vinegar OR Australian butter \$ 5

(GF = Gluten Free, DF = Dairy Free, NF = Nut Free, EF = Egg Free, Veg = Vegetarian, Vegan = Vegan)

DAYTIME MORNING & AFTERNOON

(before 12 noon after 2.30pm plus all the above dishes)

Fresh Hot Scones light cream and strawberry conserve (NF, Veg) \$9.5

Biscuits from the Old Government House Kitchen \$6

Petite Sweet Medley... cocktail size Macaron, Lemon Tart, Chocolate Brownie,

Chocolate Dipped Strawberry \$14

Smashed Crisp Potato (GF, DF, EF, Vegan with coconut yoghurt, NF, Veg)

horseradish, tomato relish, garlic aioli \$12

Mediterranean Plate (GF change bread, DF, NF, EF, Veg, Vegan) marinated olives,
chargrilled eggplant & capsicum, beetroot hummus, crispy pita bread \$18pp

daytime restaurant



SWEETS (all day)

Raspberry & Rose Water Mess (GF, NF) chocolate soil, cinnamon ricotta and rosewater meringues	\$18
Craqueline Profiterole (NF) with Grande Marnier crème & candied citrus	\$18
Tiramisu Torte Caprese (GF) with mascarpone and coffee syrup	\$18
Triple Chocolate Mousse (NF) with whisky caramel popcorn	\$18
Coconut Rice Pudding (GF, DF, NF, EF, Vegan) with roasted vanilla and balsamic peach	\$18



DRINKS

Espresso Coffee & Australian MaduaTea Short Black, Long Black, Cappuccino, Flat White, Latte English Breakfast, Earl Grey, Sencha Green, Lemon Myrtle	\$5
	Mug \$7
Vienna, Hot Chocolate, Latte	\$6
Juice and Softs Orange, Apple, Pineapple, Guava	\$6
Pepsi, Pepsi Max, Lemonade, Squash	\$4.6
Milk Shakes <i>Chocolate, Vanilla, Caramel, Strawberry</i>	\$7
Iced Coffee or Iced Chocolate	\$8
Spider with any soft drink and a scoop of ice cream in a tall glass	\$7

PRIVATE DINING ROOMS

for Birthdays, Anniversaries, Weddings, Baby and Bridal Showers,
Christmas, Corporate Events
 for 10, 20, 30 and up to 200 guests
 Special 2, 3 & 4 Course Menus, High Teas,
 Cocktail Parties, Buffets, Seminar Packages more

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