



LUNCH MENU

SALADS

	DIETARIES	\$
Roast cauliflower, chickpea, baby spinach, pickled shallot and cucumber salad with hummus dressing	V, VG, GF, DF Add goat curd	12.00 +8.00
Ancients grains and Dirty lentils with baby beetroot, rocket, pickled shallot cranberries and beetroot pesto	V, VG, DF Add goat curd	12.00 +8.00

OYSTERS

Three natural Coffin bay oysters with Japanese dressing	GF, DF	10.50
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HOT DISHES

Harissa chicken wings with Kewpie mayonnaise	GF, DF	18.00
Pumpkin soup with pepitas, pesto and crusty baguette with butter	V, VGO, DFO	15.00
Baked Brie Provencal with crusty baguette	V, GFO	15.00

DAILY BREAD

Crusty baguette and butter	V, VGO, DFO	3.00
Reubens Cube Sandwich – Ellis Butcher's smoked pastrami on rye with swiss cheese fermented cabbage, Russian dressing and 'big boy' dill pickle	V, DFO	15.00
Roast sweet potato baguette with candied onion, salsa verde and rocket	V, VG, DF Add goat curd	12.00 +8.00
Smoked Salmon rye open sandwich with dill horseradish, capers and spanish onion	DFO	15.00

POLLY WANT A CRACKER?

Little Acre chicken pate with pickles and candied onion crackers	GFO	18.00
Bouche d'Affinois brie with guava paste, almonds and poppy seed crackers	V, GFO	18.00
Mixed Italian style cured meats with marinated Willunga olives and rice crackers	GF	18.00

SWEETS

Polly's almond jaffa brownie	V, GF	5.00
Biscuit of the day		3.00
Daily cake with Fleurieu cream	V	6.00
Willunga chocolate almonds	V, GF	6.00
Rinaldi Nougat	V, GF	5.50

PLEASE ORDER AT THE COUNTER

Menu available 12pm - 3pm daily.

Vegetarian - **V** • Vegan - **VG** • Vegan Option • **VGO** • Gluten Free - **GF**
Gluten Free Option - **GFO** • Dairy Free - **DF** • Daily Free Option- **DFO**
Sorry, no glutenfree bread

DRINKS MENU

SPARKLING WINES

	GLASS	BOTTLE
NV Pollyanna Polly <i>Chardonnay Pinot Noir Pinot Meunier</i>	10.00	46.00
NV The Peppermint Paddock <i>Chambourcin Graciano</i>	8.50	40.00

WHITE WINES

2020 The Dry Dam <i>Riesling</i>	7.00	28.00
2020 The Broken Fishplate <i>Sauvignon Blanc</i>	7.50	31.00
2019 The Hermit Crab <i>Viognier Marsanne</i>	7.00	28.00
2019 The Witches Berry <i>Chardonnay</i>	8.00	35.00
2018 The Lucky Lizard <i>Chardonnay</i>	8.50	42.00
2020 The Money Spider <i>Roussanne</i>		31.00

ROSÉ WINES

2020 Stephanie the Gnome with Rose Coloured Glasses <i>Mourvedre Sangiovese Shiraz Cinsault Shiraz</i>	8.00	35.00
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RED WINES

2017 The High Trellis <i>Cabernet Sauvignon</i>	7.50	32.00
2017 d'Arry's Original <i>Grenache Shiraz</i>	7.50	32.00
2018 The Love Grass <i>Shiraz</i>	8.00	35.00
2017 The Sticks & Stones <i>Tempranillo Blend</i>	8.50	40.00
2013 The Cenosisilicaphobic Cat <i>Sagrantino Cinsault</i>	8.50	40.00
2018 The Derelict Vineyard <i>Grenache</i>	8.50	40.00
2016 The Laughing Magpie <i>Shiraz Viognier</i>		40.00

REDS (CONTINUED)

2017 The Ironstone Pressings <i>Grenache Shiraz Mourvèdre</i>		86.00
2017 The Dead Arm <i>Shiraz</i>		86.00

STICKY AND FORTIFIED

2017 The Noble Botryotinia Fockeliana <i>Semillon Sauvignon Blanc</i>	9.50	45.00
2018 Vintage Fortified <i>Shiraz</i>	8.50	40.00

DRINKS

Coffee, tea or hot chocolate + add almond or soy milk	4.50 .50
Soft drinks and juice	4.00

COCKTAILS

Bloody McLary <i>A revitalising hair of the dog concoction of spiced tomato juice spiked with vodka</i>	18.00
d'Arry Royale <i>A jaunty little spritzer of Vintage Fortified Shiraz and Pollyanna Polly Sparkling White</i>	15.00
Aperol Spritz <i>This summer classic is sunshine in a glass. Our version marries Aperol with Pollyanna Polly Sparkling White with a hint of soda</i>	15.00

BEER AND CIDER

Goodiesons <i>Pilsner</i>	8.50
Coopers <i>Pale Ale</i>	8.00
Cascade <i>Premium Light</i>	6.00
McCarthy's Orchard <i>Pear Cider</i>	7.50