



## LUNCH MENU

### SALADS

	DIETARIES	\$
Roast pumpkin salad with spiced chickpeas, quinoa, baby spinach pickled shallot, cucumber and hummus dressing	V, VG, GF, DF <i>Add goat curd</i> <i>Add chicken</i>	12.00 +4.00 +5.00
Cube Caesar salad – Iceberg wedges with crisp Ellis bacon, soft boiled egg garlic croutons and Caesar dressing	DF <i>Add goat curd</i> <i>Add Ortiz anchovies</i> <i>Add chicken</i>	12.00 +8.00 +4.00 +5.00

### HOT DISHES

Baked spud with sour cream, sweet chilli and fresh chives	GF, DF	9.00
Pumpkin soup with pepitas, pesto and crusty baguette with butter	V, VGO, DFO	15.00
Daily dish – ask at the counter		20.00
Cauliflower mac & cheese	V	18.00

### 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
Tofu banh mi with Vietnamese salad	V, VG, DF	12.00
Pulled Pork banh mi with Vietnamese salad	DF	16.00
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
Polly's roast almond dukkah with Diana EV olive oil, baba ghanoush and crusty baguette	V, VG, DF, GFO	15.00

### SWEETS

Polly's almond jaffa brownie	V, GF	5.00
Biscuit of the day - ask at the counter		3.00
Daily cake with Fleurieu cream - ask at the counter	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
2020 The Hermit Crab <i>Viognier Marsanne</i>	7.00	28.00
2019 The Lucky Lizard <i>Chardonnay</i>	8.50	42.00
2021 The Sensorial Surfer <i>Fiano</i>	7.50	31.00

### ROSÉ WINES

2021 Stephanie the Gnome with Rose Coloured Glasses <i>Cinsault Sangiovese Sagrantino</i>	8.00	35.00
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### RED WINES

2018 The High Trellis <i>Cabernet Sauvignon</i>	7.50	32.00
2018 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
2014 The Cenosilicaphobic 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)

	GLASS	BOTTLE
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 <i>+ add almond or soy milk</i>	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
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
Swell <i>Golden Ale</i>	8.00
Moritz <i>Zero</i>	6.00
McCarthy's Orchard <i>Pear Cider</i>	7.50

### SPIRITS

Settlers Spirits <i>Pink Gin &amp; Tonic Can</i>	10.00
Settlers Spirits <i>Rare Dry Gin &amp; Tonic Can</i>	10.00
Settlers Spirits <i>Blood Orange &amp; Chilli Gin &amp; Tonic Can</i>	10.00