



MORNING AND AFTERNOON TEA

POLLY WANT A CRACKER?

	DIETARIES	\$
Little Acre chicken pate with pickles and candied onion crackers	GFO	18.00
Bouche d' Affinois 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		3.00
Daily cake with Fleurieu cream	V	6.00
Willunga chocolate almonds	V, GF	6.00
Rinaldi Nougat	V, GF	5.50

DRINKS

Coffee, tea or hot chocolate		4.50
	+ADD ALMOND OR SOY MILK	.50
Soft drinks and juice		4.00

BEER AND CIDER

Goodiesons Pilsner	8.50
Moritz Zero	6.00
Swell Golden Ale or Mid Strength	8.00
McCarthy's Orchard Pear Cider	8.00

COCKTAILS

Bloody McClary <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

PLEASE ORDER AT THE COUNTER

Menu available 11am - noon & 3 - 4pm daily.

Vegetarian - **V** • Vegan - **VG** • Vegan Option • **VGO** • Gluten Free - **GF**
Gluten Free Option - **GFO** • Dairy Free - **DF** • Dairy 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'Array'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
2017 The Dead Arm <i>Shiraz</i>	15.00	86.00

STICKY AND FORTIFIED

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

DRINKS

	\$
Vittoria coffee: LB, FW, SB, latte, piccolatte macchaito, cappucino	4.50
Hot Chocolate	4.50
Mug	5.50
T-Bar Tea: English Breakfast, Earl Grey Peppermint, Chamomile, Green	4.50
<i>add almond or soy milk</i>	.50
San Vittoria flavoured mineral waters: Limonatta, Aranciata, Aranciata Rosso	4.00
500ml Mineral Water	5.00
Coke, Coke NO Sugar, Sprite	4.00
Mountain Fresh Juices: Orange, Apple, Apple & Guava, Tropical	4.00

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BEER AND CIDER

Goodiesons <i>Pilsner</i>	8.50
Swell <i>Golden Ale or Mid Strength</i>	8.00
Moritz <i>Zero</i>	6.00
McCarthy's Orchard <i>Pear Cider</i>	7.50

SETTLERS SPIRITS

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