



## LUNCH MENU

AVAILABLE 12PM - 4PM  
PLEASE ORDER AT THE COUNTER

### SALADS

Roast cauliflower, chickpea, baby spinach, pickled shallot and cucumber salad  
with hummus dressing (V, VG, GF, DF) **12.00**

*Add goat curd* **8.00**

Ancients grains and Dirty (y) inc lentils with heirloom carrots (V, VG, GF, DF) **12.00**

*Add goat curd* **8.00**

### COFFIN BAY OYSTERS

Three natural oysters with fresh lime, fried kombu noodles and Japanese dressing (GF, DF) **12.00**

### HOT DISHES

Harissa chicken wings with Kewpie mayonnaise (GF, DF) **18.00**

Pumpkin soup with pepitas, pesto and crusty baguette with butter (V, VFO, DFO) **15.00**

Spicy sweet corn cobs with Sriracha mayo (V, VG, GF, DF) **12.00**

### DAILY BREAD

Crusty baguette and butter (V, VFO, 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 **15.00**

Roast sweet potato baguette with candied onion, salsa verde and rocket (V, VG, DF) **12.00**

*Add goat curd* **8.00**

### 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**

Salt and vinegar veggie and rice crisps (V, VG, GF, DF) **7.00**

### SWEETS

Polly's almond jaffa brownie (V, GF) **5.00**

Biscuit of the day **3.00**

Mia's spiced apple cake with Fleurieu cream (V, VFO, DF) **5.00**

Willunga chocolate almonds (V, GF) **6.00**

Rinaldi Nougat (V, GF) **5.50**



## 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
2019 The Broken Fishplate <i>Sauvignon Blanc</i>	7.50	31.00
2018 The Hermit Crab <i>Viognier Marsanne</i>	7.00	28.00
2018 The Witches Berry <i>Chardonnay</i>	8.00	35.00
2018 The Lucky Lizard <i>Chardonnay</i>	8.50	42.00
2019 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

2016 The High Trellis <i>Cabernet Sauvignon</i>	7.50	32.00
2017 d'Arry's Original <i>Grenache Shiraz</i>	7.50	32.00
2017 The Love Grass <i>Shiraz</i>	8.00	35.00
2015 The Sticks & Stones <i>Tempranillo Blend</i>	8.50	40.00
2013 The Cenosilicaphobic Cat <i>Sagrantino Cinsault</i>	8.50	40.00
2018 The Derelict Vineyard <i>Grenache</i>	8.50	40.00
2015 The Laughing Magpie <i>Shiraz Viognier</i>		40.00
2016 The Ironstone Pressings <i>Grenache Shiraz Mourvèdre</i>		86.00
2017 The Dead Arm <i>Shiraz</i>	17.00	86.00

### STICKY AND FORTIFIED

	GLASS	BOTTLE
2019 The Noble Wrinkled <i>Riesling</i>	9.50	45.00
2014 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
Negroni		
<i>Equal parts Campari, gin and sweet vermouth</i>		18.00

### 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
Maxwell <i>Sparkling Mead</i>		7.50