

# Spring Menu

Available until 3pm daily

## Single Cheese Plate

**\$14.00**

Your choice of Tasmanian Cheese\* served with house made Pinot Poached Pear, Quince Paste and Manu patisserie Artisan Bread.

\*See over for list of available cheese.

**WINE SUGGESTION: Bay of Fires Pinot Gris/Sauv. Blanc**

## Tasmanian Tasting Plate (serves two)

**\$40.00**

Two Tasmanian cheeses\*, Rannoch Farm Smoked Quail, Wallaby Chorizo, Tasmanian Chicken Pâté, Marinated Artichokes, Manu patisserie Artisan Bread and Tasmanian Pepper berry Relish.

**WINE SUGGESTION: Bay of Fires Pinot Noir**

## Bay of Fires Pizzas (Manu Artisan Bread Pizza Base)

**\$16.00**

- **Vegetarian** Roasted Pumpkin, Sweet Potato, Olives, Baby Spinach, Feta and a Pesto Garlic Aioli.  
**WINE SUGGESTION: Bay of Fires Sauv. Blanc**
- **Wallaby**, Casalinga Chorizo and Prosciutto, with Onion Jam, Baby Spinach, Olives and Grated smoked cheddar cheese, topped with a smoked paprika aioli.  
**WINE SUGGESTION: Bay of Fires Point Pinot Noir**
- **Roast Beef**, Horseradish and Sour Cream, home-made Beetroot and Pinot Noir Relish, Ashgrove Smoked Cheddar Cheese.  
**WINE SUGGESTION: Eddystone Point Pinot Noir**
- **Hot Smoked Chicken** from Casalinga with Cranberry Sauce, Ashgrove Mr Bennets Blue Cheese and sourdough, herb crusted sweet potato gems.  
**WINE SUGGESTION: Eddystone Point Pinot Gris**

**See Over for Cheese List**

**PLEASE SEE OUR BEVERAGE MENU FOR WINE, BEER AND SOFT DRINK.**

## **CHEESE LIST**

[Ashgrove Wild Wasabi]

[Ashgrove Smoked Cheddar]

[Bush Pepper Cheddar]

[Single Brie]

[Ashgrove Mr Bennets Blue]

[Ashgrove Creamy Lancashire]

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