



THE
GOLDIE
ROOM

~STARTERS~

Local artisan breads served w estate olive oil, dukkah & olives \$14

Goat cheese quenelle, cracked peppercorns, rocket oil & crostini \$15

Southern fried prawns & mustard green aioli \$16

~MAINS~

Goldie platter (serves 2) – selection of meats, cheese, antipasto & dip served w crusty bread \$42

Zell platter (serves 2) – selection of seafood, cheese, antipasto & dip served w crusty bread \$42

Grilled haloumi, portabello mushroom, & red pepper on parmesan polenta cake \$21
Zany Zeus haloumi on a portabello mushroom marinated in balsamic, olive oil & fresh herbs, fire roasted red pepper & crisp parmesan polenta cake

Lamb koftas on grilled pide bread, seasonal greens, garlic & mint tzatziki \$19
Lamb minced w onions, garlic & spices shaped & grilled to perfection on local pide bread

Slow cooked BBQ pork sliders w traditional slaw (a platter of three) \$22
Eight hours of slow cooking makes this pork melt in your mouth, served on homemade rolls w southern style BBQ sauce & traditional cole slaw

~SIDES~

Roasted pumpkin, wild rocket & feta salad \$9

Hand cut agria fries cooked in olive oil w house aioli \$10

Seasonal greens w balsamic vinaigrette \$8

*Please see our blackboard for daily specials, cheese & dessert