



# core

## CIDER

~Orchard Bistro~

### CORE's it's good to share...

#### HOUSE MARINATED MIXED OLIVES 8

#### HOUSE MADE DIPS

Honey rosemary pumpkin, hummus, apple tomato chutney w/ Turkish bread, EVVO & balsamic (v, nf,df) gfo\* 16  
(pair with peaceCORE [pear] cider)

#### BRUSCHETTA

Local heirloom tomato, olive tapenade, buffalo mozzarella, apple balsamic glaze, basil, on lightly charred Barret's sourdough (v, nf) gfo\* 18  
[Add Prosciutto di Parma +5]  
(pair with Meltdown[apple] cider)

#### ARANCINI

Mushroom & mozzarella, apple puree, rocket, grated Parmesan (v,nf) 16  
(pair with CORE Sparkling chardonnay)

#### CHARCUTERIE BOARD

Prosciutto di Parma, spicy chorizo, bresoala, fennel salami, whipped butter, bread, candied walnuts gfo\* 28  
(pair with CORE Merlot )

#### CHEESE BOARD

Lobethal Blue - peppery, buttery SA  
MR Reserve Brie - soft, luscious, subtle WA  
MR washed rind - rich, creamy WA  
MR cheddar - sweet, buttery, nutty WA  
w/ crackers, CORE fruit jelly, whipped butter, fruits (v) gfo\*  
2 - \$20 / 3 - \$28 / 4 - \$36

(pair with CORE plum fortified)

#### GRAZING BOARD

Prosciutto di Parma, chorizo, bresoala, arancini, dips cheese, bread, whipped butter, CORE condiments, orchard fruit gfo\*  
for 2pp 36 for 4pp 68

### The Main CORE's...

#### PORK & APPLE SCOTCH

WA low & slow free-range pork, apple puree, broccolini, mash, CORE shiraz jus (gf, nf) 32  
(pair with CORE Cloudy [apple] cider)

#### STEAK SANDWICH

WA Beef sirloin w/ lettuce, tomato apple relish, cheese, Bacon, cabiatta panini, chips (nf) gfo\* 27  
(pair with CORE-rupted [traditional apple] cider)

#### RISOTTO

W/ local asparagus, peas, grated parmesan, rocket, WA truffle oil (v,nf,gf) 27  
[Add marinated prawns +5]

(pair with CORE Reactor [pear and apple ] cider or CORE Semillon Sauvignon Blanc)

#### CIDER BATTERED FISH & CHIPS

WA Blue spot emperor, garden salad, lemon, tartare (nf) 28  
(pair with Pith'd [lemon] or Rusty [ginger] cider)

#### HOUSE CONFIT DUCK

Chef Guillaume's specialty w/ mash, rocket, fennel, orange salad, sage crumb, prosciutto crisps (nf,gf) 33

(pair with CORE-pear-al [traditional pear] cider or CORE Chardonnay)

#### SUMMER SALAD

Mixed leaves, poached seasonal fruit, candied walnuts, CORE apple cider dressing (v, ve, gf) 17  
[Add: free range chicken +5/ Prosciutto +5]

(pair with peaceCORE [sparkling pear] cider)

### Optional CORE's

Bread & whipped butter 4.50

Seasonal greens, buffalo mozzarella, black salt 12 (nf, gf, v)

Fries with aioli 10 (nf, df)

Creamy mash 8 (gf, v)

Rocket, orange, fennel salad 9 (v, nf, df, ve)

ASK ABOUT OUR SPECIAL OF THE DAY

v: vegetarian | ve: vegan | vo: vegan option available | gf: gluten free | gfo\*: add \$2 for gluten free option | nf :nut free | df : dairy free

We are unable to guarantee zero cross contamination of nuts and gluten. Please check with staff.