

-Cider Garden menu-

BITES

CHARCUTERIE BOARD
charcuterie, bread, CORE condiments,
orchard fruit gfo* 27

CHEESE BOARD (~30g portions):

*Blue Gorgonzola- WA

*MR Reserve Brie - WA

*cheddar - WA

w/ CORE preserve, crouton, candied
walnuts v, gfo* 26

HOUSE MADE DIPS

Honey rosemary pumpkin, hummus,
apple tomato chutney w/ Turkish bread,
EVVO & balsamic (v, nf,df) gfo* 15

FRIES – w/ aioli 10

House Marinated MIXED OLIVES 8

VEGGIE NACHOS – w/ house tomato
sauce, guacamole, sour cream, spring
onions

(gf) 12

add pulled beef brisket +5

CORE BANGER - Pork & CORE cider
sausage, Dijon mustard, confit onion
(nf) 12.5

CORE salad - Rocket, parmesan, pear,
Pine nut with balsamic dressing 11

Add Prosciutto +5

PIZZA

VEGGIE: Roast pear, gorgonzola,
rocket, pine nuts, parmesan, Mozzarella
(V) 22

CHICKEN: Herb marinated chicken,
spinach, sundried tomato, brie,
Mozzarella 23

SALAMI:salami, roasted onion, roast
capsicum, kalamata olives, Mozzarella 23

JUNIOR pizza- tomato & cheese 10

(gluten free pizza base available +2)

DESSERT

FRUIT SALAD 8

ICE CREAM

1 scoop 4 | 2 scoops 6

(see ice cream kart for delicious flavours
including Apple Pie!)

www.corecider.com.au

gfo*: Add \$2 for gluten free option

Have you tried our full menu in the Orchard Bistro upstairs? Make it an occasion!
We're open from Wednesday to Sunday. Bookings required for bistro.