

-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, confit onion, roast capsicum,
kalamata olives, Mozzarella 23

FROMAGI: tomato sauce, mozzarella,
Gorgonzola, brie 23

Add Prosciutto +5

PRAWN :tomato sauce ,mozzarella, garlic
and chilli marinated prawns rocket lemon,
sun-dried Tomato 25

JUNIOR

pizza- tomato,cheese,pineapple,chicken 12
(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!)