



NANNY GOAT WINE TASTING

*Crossbreed, Chardonnay, Pinot Noir, Super Nanny*

\$12

	Glass	Bottle
NANNY GOAT CROSSBREED 2018 <i>Gewurztraminer, Pinot Gris, Pinot Noir</i>	12	36
NANNY GOAT CHARDONNAY 2018	12	36
NANNY GOAT PINOT NOIR 2018	12.50	40
SUPER NANNY PINOT NOIR 2018	16	65
NANNY GOAT BASKET CASE <i>(limited to one bottle per person)</i>		85
MAUDE NV BRUT		60
BEER		
<i>Moa Original Lager</i>	7	
<i>Moa Pale Ale</i>	7	
<i>Parrot Dog Pandemonium PILSNER</i>	7	
<i>Parrot Dog Bitterbitch IPA</i>	7	
<i>Parrot Dog Rifleman XPA</i>	7	
<i>Steinlager Light 2.5%</i>	7	
BENJER JUICES		
<i>Apple</i>	5	
<i>Apple &amp; Raspberry</i>		
<i>Orange</i>		
<i>Nectarine</i>		
TEA or COFFEE	5	



### LOCAL CHEESE PLATTER

*Selection of locally sourced cheese, mango and almond chutney, quince paste, almonds and dried, fruit, fresh seasonal fruit, selection, of crackers and house made crostini.*

\$35

### GRAZING PLATTER

*Selection of locally sourced Cheeses, Salami, Prosciutto, Smoked Salmon, Olives, Plum and Tamarillo Chutney, Mango and Almond Chutney, Nuts, Dried Fruit, Fresh Seasonal Fruit, selection of Crackers and house made Crostini*

\$45

### SOMETHING WARM

*Platter of locally made Artisan Mini Mince Pies, Bacon and Onion Quiche, Sausage Rolls and Spinach and Feta Rolls, served with Tomato Relish and a Plum and Tamarillo Chutney*

\$40

### KIDS WARM PIES

*Two Mini Mince Pies and two Sausage Rolls served with Tomato Sauce.*

\$20

### A LITTLE EXTRA

<i>Smoked Salmon, Cream Cheese and Capers</i>	\$10
<i>Prosciutto/Salami</i>	\$10
<i>Cheese - Brie, Windsor Blue, Sheep/Cow Gouda</i>	\$5 each
<i>Freshly Baked Bread and Butter</i>	\$7
<i>Olives</i>	\$5
<i>Crackers</i>	\$3

*\*Please let us know if you have any food allergies when ordering platters\**