



Edgecombe Bros.

est. 1925

~ Weekday Menu ~

~Breakfast~

BIG BREAKFAST	\$22.00
Bacon, eggs (Scrambled, poached or fried) hash brown, mushroom, tomato, toast	
BACON & EGGS	\$15.00
Scrambled, poached or fried	
EGGS ON TOAST	\$13.00
Scrambled, poached or fried	
BLT	\$14.00
Bacon, lettuce, tomato and aioli served on toasted Turkish bread	
FRENCH TOAST	\$13.00
Served with icing sugar and ice cream	

Extras

Hash brown	\$1.00
Mushrooms	\$1.50
Bacon	\$2.00
Tomato	\$1.00
Tomato Sauce	\$0.50
Aioli	\$1.00
Smoked salmon	\$4.50

~ Restaurant wine list~

Connoisseur Wine Tasting

4 wines of your choice from the wine list \$8 per head

N/V SPARKLING CHARDONNAY **\$29.50**

Made from chardonnay this 'Blanc de Blanc' style has fresh fruit characters of apple and pear. It is refreshing and easy to drink. Start your meal with a glass of this sparkling wine or it is great to drink on its own at any gathering.

CHENIN BLANC LATE HARVEST 2014 **\$27.50**

This wine is a combination of tropical fruit characters. With a delicate residual sweetness and a crisp finish, this is an ideal wine to be enjoyed on a balmy Swan Valley day. Delicious with Asian cuisine, chilli dishes, fresh fruit and Romano cheese.

SEMILLON 2015 **\$27.50**

Picked from 35 year old vines, this wine has a nose of passion fruits, pineapple, hint of asparagus and a finishing taste of refreshing citrus acid. Enjoy with Swan Valley asparagus, Caesar salads, dipping plate, grilled chicken breast and vegetarian dishes.

SHIRAZ 2015 **\$28.50**

This Swan Valley Shiraz has an aroma of cherry and raspberry combined with a bouquet of vanilla and smoky oak. The palate is soft with a finish of pepper and spice. Match this with a rich tomato based pasta dish, red meat, chicken with a pepper sauce, spicy spare ribs or pizza.

Dessert Wines

MUSCAT **\$30.00**

A luscious dessert wine made from our very sweet Muscat grapes picked at semi raisin stage and matured in oak casks. Sip a glass with a slice of lemon tart, drizzle over ice cream or enjoy with a soft blue cheese.

FORTIFIED SHIRAZ **\$34.00**

Fruit picked from our oldest vines at the semi raisin stage then crushed and matured in small oak casks. Fortified Shiraz is ideal for enjoying at the end of a meal or with cheese

All wine available by glass **\$8.00** or ½ glass **\$5.50**

~ Local Beer & Cider ~

LITTLE CREATURES (Fremantle, WA)

ROGERS (3.8%) **\$8.00**

Roasted toffee and caramel malt flavours, light citrus hop notes and a gentle bitterness define this unique, easy-drinking amber ale.

IRON BARK (Swan Valley, WA)

AUSSIE PILS (4.4%) **\$8.00**

Crisp beer using Saaz hops and Czech Pils yeast

MUNICH LAGER (4.5%) **\$8.00**

Bottom fermented beer using Munich malt and lightly hopped

BLOKES BROWN (5.0%) **\$8.00**

Full flavoured malty, dark beer

OZ IPA (6.0%) **\$8.00**

APPLE CIDER (5.5%) **\$8.00**

RASPBERRY CIDER(5.5%) **\$8.00**

FERAL BREWERY (Swan Valley, WA)

WHITE (4.5%) **\$9.00**

Belgian-style wheat beer with sweet and sour aromas and spicy citrus flavours

HOP HOG (5.8%) **\$9.00**

Citrusy flavours and hop aromas, rounded out with a solid malt backbone

SLY FOX (4.5%) **\$9.00**

Vibrant hoppy aroma with a clean bitterness that's perfect on a hot day

MASH BREWERY (Swan Valley, WA)

PALE LAGER (4.5%) **\$8.00**

Easy drinking with a refreshing hop character and a balanced light , malt sweetness

APPLE CIDER(4.5%) **\$8.00**

Crush has a balanced flavour of sweet and dry with a crisp finish

PALE ALE (4.5%) **\$8.00**

Full of soft floral and citrus notes with a lasting flavour and refreshing

~DUE TO OUR LICENSING, BEER & CIDER CAN ONLY BE SERVED WITH A MEAL~

~Lunch Menu~

(11:00 – 2:30)

Entrée

DIPPING PLATE (V) **\$17.50**

Warm Turkish bread with EVOO, balsamic vinegar, homemade dukkah, olive tapenade and estate olives

HOMEMADE SOUP **\$6.90**

Served with bread and butter

CHEESE BOARD (V) **\$25.50**

Cheddar, blue, double brie and featuring Edgecombe's famous "dried on the vine" grapes, apricots, walnuts, almond, cashew nuts and water crackers.

CHIPS **\$8.50**

CACCIATORE SAUSAGE (GF) **\$6.50**

ESTATE OLIVES (V)(GF) **\$6.50**

Mains

HOMEMADE SOUP **\$10.50**

Served with bread and butter

GNOCCHI CARBONARA **\$20.00**

With mushroom, baby spinach, bacon and spring onion creamy sauce topped with parmesan cheese

CHEESE TART (V) **\$22.50**

Homemade cheese tart made with caramelised onion, roasted pumpkin, baby spinach feta and Bocconcini cheese served with salad and homemade Beetroot Relish

QUINOA SALAD (V)(GF) **\$18.00**

Quinoa, beetroot, roasted pumpkin, lettuce, capsicum, cucumber, feta cheese with homemade honey dressing

ADD CHICKEN OR SALMON - \$21.00

CALAMARI & CHIPS **\$19.50**

Golden Crumbed calamari served with chips & salad with a side of tartar sauce

EDGIE BURGER **\$18.50**

Angus beef pattie, lettuce and tomato with aioli on a burger bun, served with chips

Add Bacon **\$2.00**, Egg **\$1.50**, cheese **\$1.00** or have **THE LOT \$22.50**

FELAFEL WRAP (V) **\$15.00**

Falafel, spinach, tomato, onion with aioli served with chips

CHICKEN & BACON WRAP **\$15.00**

Marinated chicken breast with spinach, tomato, onion with aioli dressing with chips

TASTING PLATE **\$56.00**

A collection of Edgecombe's favourite tastes including, cheese tart, estate olives, cacciatore cheddar, double brie, homemade beetroot relish, smoked salmon, homemade dukkah, estate extra virgin olive oil, warm Turkish bread and salad. Recommend to share between 2-3 people.

There will be one (1) bill per table, separate bills are not available

~Dessert Menu~

HOMEMADE STICKY DATE PUDDING **\$5.50**

Served with caramel sauce and ice cream

MUSCAT ICE CREAM **\$9.50**

Creamy vanilla ice cream blended with Edgecombe's Grape Jam topped with Edgecombe's Liqueur Muscat.

EXTRAVAGANT FIGS **\$9.50**

Estate grown dried figs, marinated in Edgecombe's Liqueur Muscat, coated in dark chocolate and served with fresh cream.

DEVONSHIRE TEA

Freshly baked scones, served warm with fresh cream. Edgecombe's Grape Jam and with a tea or coffee of your choice!

One Scone **\$7.50**

Two Scones **\$9.50**

COFFEE/TEA

Espresso **\$4.00**

Short Mac **\$4.50**

Long Mac **\$4.50**

Long Black **\$4.50**

Flat white **\$4.50**

Cappuccino **\$4.50**

Latte **\$4.50**

Mocha **\$4.50**

Affogato **\$5.50**

Hot chocolate **\$4.50**

Ice Chocolate **\$6.50**

Ice Coffee/Mocha **\$6.50**

Mug **\$0.50**

Soy milk **\$0.50**

Tea for 1 **\$4.50**

Tea for 2 **\$6.50**

Milkshakes/Cold Drink

Milkshake 'Old Style in a can' **\$6.50**

(Chocolate, banana, caramel, Spearmint,
Strawberry & Vanilla)

Orange Juice (Freshly Squeezed)

Per Glass (250ml) **\$6.50**

Per Jug (1L) **\$14.50**

Schweppes Soft Drinks **\$4.00**

A Variety of Schweppes Beverages Available Inside

Coke/Diet Coke **\$4.00**

Sparkling water (375ml) **\$4.00**

Sparkling Water (800ml) **\$6.50**



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