



Edgecombe Bros.

est. 1925

~Australia Day Breakfast Menu~

(9:00 – 11:00)

AUSSIE BIG BREAKFAST

\$22.50

Bacon, eggs (Scrambled, poached or fried) hash brown, mushroom, tomato, beans and chipolata sausage on toast

Or add Salmon instead of Bacon

\$24.00

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

VEGEMITE ON TOAST

\$6.50

Extras

Hash brown

\$2:00

Mushrooms

\$2:00

Tomato	\$2:00
Bacon	\$1:50
Tomato Sauce	\$1.00
Aioli	\$1.00
Beans	\$1.50

~Lunch Menu~

(11:00 – 2:00)

Entree

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

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

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

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

CHIPS

\$8.50

CACCIATORE SAUSAGE

\$6.50

MARINTATED OLIVES

\$6.50

Mains

QUINOA SALAD **\$18.00**

Quinoa, beetroot, roasted pumpkin, lettuce, capsicum, tomato, cucumber, feta with balsamic and EVOO dressing

Add Chicken or Salmon \$21.00

POTATO FRITTATA (GF) **\$21.50**

Served with mushrooms, sour cream and drizzled with balsamic glaze

Choose either Cacciatore or Smoked Salmon

\$24.00

GNOCCHI CARBORNARA

\$20:00

With a Creamy mushroom, bacon, and spring onion sauce topped with parmesan cheese

OPEN STEAK BURGER **\$22.00**

Rump steak, lettuce, tomato, topped with onion rings then drizzled with BBQ sauce and served on a toasted Turkish bun

Add Bacon **\$1.50**, Egg **\$1.50**, cheese **\$1.00** or go for **THE LOT \$24.00**

GRILLED FISH & CHIPS **\$20.00**

Served with chips, tartar sauce and a wedge of lemon then topped with Balsamic glaze

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 **\$1.50**, Egg **\$1.50**, cheese **\$1.00** or go for **THE LOT \$22.00**

FALAFEL 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, beetroot relish, smoked salmon, homemade dukkah, extra virgin olive oil, warm Turkish bread and salad.

Good to share between 2-3 people.

(V) = Vegetarian

(GF) = Gluten Free

~Restaurant wine list~

Connoisseur Wine Tasting

4 wines of your choice from the wine list per head \$8.00

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 2014

\$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 ~

PALE – Pale Ale (Mash Brewing, Swan Valley)

\$8.00

330ml (4.5%)

FREO DOCTOR – Pale Lager(Mash Brewing, Swan Valley) \$8.00

330ml (4.5%)

Rogers'(Little Creatures Brewing, Fremantle)

\$8.00

330ml (3.8%)

***** Beer is only served at the table with meal. *****