



## Edgecombe Bros.

est. 1925

### ~Valentines Day Breakfast Menu~

(10:00 – 11:30)

#### **BIG BREAKFAST**

**\$22.00**

Bacon, eggs (Scrambled, poached or fried) hash brown, mushroom, tomato 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

Extras

Hash brown	\$2:00
Mushrooms	\$1:50
Bacon	\$2:00
Tomato	\$1:00
Tomato Sauce	\$1.00
Aioli	\$1.00



## ~Lunch Menu~



(11:30 – 2:30)

### 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 Edgecombe's famous "dried on the vine" flame seedless grapes, apricots, walnuts, almond, cashew nuts and water crackers.

#### **CHIPS**

**\$8.50**

#### **CACCIATORE SAUSAGE (GF)**

**\$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**

## **PASTA AL A EDGE**

**\$25.50**

Prawns, fettuccine, mushrooms, bacon, spinach, pesto, and creamy pasta then topped with parmesan (**does contain nuts**)

## **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**

## **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**

## **CHICKEN BURGER**

**\$20.00**

Marinated chicken mince served with lettuce, tomato, aioli, beetroot relish served with chips

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

## **GRILLED BARRAMUNDI & CHIPS**

**\$27.50**

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

## **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 sausage, 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

### NV 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**