

## LUNCH MENU

(11:30am to 2:30pm - last order)

\*GF = gluten free, \*V = vegetarian

### TO START

#### Dipping Plate

Edgecombe Brothers olive oil, house made dukkah, Edgecombe olives, with home made relish, balsamic vinegar and warmed fresh bread ..... \$18

#### Cheese Board

Brie, vintage cheddar, blue, crackers, home made jam, almonds, relish (GF\*, \*V) ..... \$27.5

#### Grilled chorizo

Served with bread and lemon ..... \$8.5

#### Edgecombe brothers olives

Served with bread and lemon ..... \$9

### LIGHT MEALS

#### Cheese tart

Beetroot relish, pickled vegetables, garden salad (\*V) ..... \$21.5

#### Zucchini and eggplant roulade

Cooked in aromatic infused butter, sundried tomatoes and buffalo mozzarella (\*GF, \*V) ..... \$21.5

#### Beef koftas

fruit couscous, mint yoghurt, Rocket and almond salad ..... \$21.5

### SALADS

#### Caesar salad

Traditional Caesar salad ..... \$18  
Add chicken \$6

#### Cajun spiced chicken salad

Spinach roast cherry tomatoes, roasted almonds, cajun chicken, cajun sauce ..... \$22

**Greek salad**

Capsicum, olives, fetta, cherry tomatoes, Spanish onion,  
with a fresh citrus dressing ..... \$16.5

**Seafood salad**

Prawns, calamari, pieces of fresh fish  
poached in a citrus and garlic vinaigrette ..... \$27

**PASTA DISHES****Spaghetti Napolitana**

Olives, bacon garlic, onion, tomatoes and chicken ..... \$23.5

**Risotto**

Changes regularly with the season ..... \$22

**Gnocchi**

Changes regularly with the season ..... \$22

**BURGERS****Beef burger**

Seeded bun, beef patty, cheese, onions, tomato, aioli and chips ..... \$19.5

**Chicken club sandw-edge**

Three layered sandwich, bacon, tomato, lettuce  
chicken, cheese, aioli, served with chips ..... \$19.5

**Pulled pork slider**

Slow roasted pulled pork, apple slaw, aioli, served with pickled veg ..... \$22.5

**Veggi-edgie**

Sweet potato rosti, beetroot relish, tomato, fried onions, pumpkin  
aioli, served with chips ..... \$19.5

**Extras**

Egg ..... \$2

Bacon ..... \$3

Cheese ..... \$2

Avocado ..... \$3

Gluten free bun ..... \$2

## MAINS

### **Sirloin Streak**

MSA cut 180g, potato mash, sautéed spinach,  
balsamic roast tomatoes, red win jus ..... \$28

### **Grilled Barramundi**

West Australian barramundi, fried caper, potato and citrus salad,  
pickled vegetables, lemon and tartar sauce ..... \$26

### **Roast chicken breast**

Stuffed with rosemary infused Brie cheese, wrapped in bacon,  
served with chips, salad and chips ..... \$26.5

### **Salt and pepper squid**

chips, side salad, served with aioli ..... \$20.5

### **Fish and chips**

battered hake, chips and side salad  
served with lemon wedge and tartar sauce ..... \$20.5

## EDGECOMBE CLASSIC

### **Edgcombe Bros Tasting Platter**

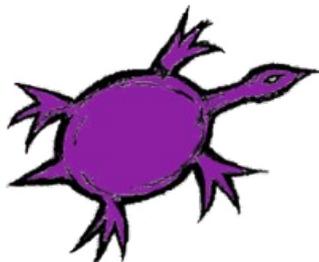
A collection of Edgcombe's favourite tastes including freshly picked  
estate asparagus (seasonal), cheese tart, estate olives, chorizo Cheddar, double brie,  
beetroot relish, smoked salmon, homemade dukkah, extra virgin olive oil,  
warm bread and salad, perfect for sharing 2-3pp ..... \$56

## DESSERT

**Selection of homemade cakes (see cake fridge) ..... \$8**

**Muscat Ice Cream (2 scoops) ..... \$9.5**

**Extravagant Figs (see cake fridge) ..... \$9.5**



*Dear Customers,*

Please note that we are unable to alter menu items to suit individuals.  
All food is prepared in a kitchen that carries nuts, gluten, dairy and other  
allergens therefore we cannot guarantee there is no cross  
contamination. Please contact our staff for detailed information.