



Café

MENU from 3pm - 5pm

(ie - what's to eat between daytime menu and home time!)

- v **snack platter** a selection of crostini, pesto, wontons, olives, soy cheese bites, sausage, pinot noir figs, cheese, relish, green pea & haloumi fritters, smoked fish and various pickled vegetables and spreads (vegetarian upon request) 36.9
- *v **garlic & pesto bread** crispy/soft ciabatta grilled with garlic butter and pesto (4 pieces) 9.5
- v*gf **kumara chips** served with a dollop of sour cream and sweet chilli sauce 11.5
- vv*gf **skinny fries and** tomato sauce 7.5

seafood chowder smooth and creamy & filled with chunks of fresh fish, and mussels served with garlic bread 16.5

- vv*gf **nachos** crisp corn chips served with barbara's famous soy nacho mince & sour cream 16.5 (this can be served as a vegan option with avocado instead of s/cream & without cheese)

cabinet selection

we have a fabulous selection of **cakes, slices** and **savoury treats** in the cabinet for you to choose from as well these are priced individually.

Plus all the usual Drinks of course!!

nice bach house wines by the glass 7.9 by the bottle 29.9

bach sauvignon blanc bach chardonnay pinot gris bach pinot noir bach merlot
bach bubbles a light sparkling wine with gentle sweetness & only 9% alcohol.

nicer wines by the bottle only

st clair sauvignon blanc – barb's favourite 40.5
waimea classic reisling a lively medium style Riesling from Nelson 37.9
julicher chardonnay martinborough chardonnay 38.9
lindauer brut / lindauer fraise sparkling 200ml 11.9
yalumba cab sav a great aussie red 34.9
sentry hill garrison red boysenberry wine a medium sweet fruit wine from our own local winery 37.9

ales

tui 6.6 **monteiths black** 8.1 **heineken** 8.1 **corona** 8.1 **mikes organic lager** 9.1 **isaacs apple cider** 8.1

2stroke (low alcohol) **amstel light** 7.1 **db export citrus lemon** 8.1