



Welcome to the Bickley Valley!

HOURS:

Friday 11.30am – 2pm (cellar door until 4pm)

Sat & Sun 11.30am – 4pm (kitchen closes at 3pm)

ORDER AND PAY AT THE COUNTER (Don't forget to note your table number)

*Please note that food will arrive from the kitchen in no particular order, whenever it is ready. We do not serve as courses ie: entrée, main etc

We accept all cards as long as they have a chip.

Lawnbrook Estate is not only our business, but also our home and a working vineyard/distillery. Please supervise children **at all times** and respect our home and garden as Private Property. The creek is unfenced – please be careful during winter months!

Please do not pick fruit from our trees. If you wish to pick fruit we can recommend local orchards that allow this.

Due to various hazards on our property, the area behind the restaurant and beyond the wood pile under the big tree are out of bounds.

We are a no smoking/vaping venue. Please do this out near the carpark if you need to and take butts with you. Thank you for your understanding.

Dogs are not permitted regardless of size and age.

No BYO food or drinks thank you.

CHEESEBOARDS

Cheddar Antipasto (serves 1 – 2) gfo, v 20.00

Gluten free (gf crackers) +4.00

Aged cheddar, olives, house pickled veg, quince & lavosh

Gourmet Cheeseboards (serves 2-3) gfo

2 cheese (select from list below) 47.50

Add Prosciutto or Cacciatore 7.50

Add cheese of choice 9.00

Gluten free (gf crackers) 7.00

Seasonal fruit, marinated olives, dip, spiced figs, quince paste, pickled veg

Cheese options (may vary based on supply availability)

Red Leicester (Australian, buttery mellow flavour, firm cheese)

Tarago River Shadows of Blue (Gippsland Victoria, mild and creamy)

Nullabor Creamy (WA, semi firm, nutty Australian earthiness)

Manchego (sharp, hard, Spanish cheese made from sheep's milk)

Maffra cloth aged cheddar (Australia, vintage crumbly texture)

Blue Cheese Finale (serves 1) gf 15.00

Tarago River Shadows of Blue, spiced figs, artisan crackers

*some variations may occur due to availability of ingredients

Shed olives gf, df, v, vg	9.00
Bread, EVOO with Balsamic/ olive oil, dukkah gfo, df, v, vg	14.00
Chilli squid, coriander & cabbage, cashews, lemon mayo gf, df	24.00
Arancini (3) with parmesan & aioli gf, v	18.00
Sourdough bruschetta v, gfo, dfo vgo	19.00
<ul style="list-style-type: none"> - Tomato basil red onion - Prosciutto & pickles - Mushroom, pesto & parmesan 	
Sausage roll, grandma's chutney, salad	20.00
Sort of Caesar, bacon, parmesan, pistachio	22.00
Broccoli salad, cranberries, sunflower seeds, red onion,	
quinoa, macadamia, lemon dressing gf, df, v, vg	26.00
Chicken breast, cauliflower, herb and caper slaw, avo cream, kale crisps gf	32.00
Pork belly, apple sauce, croquette, red cabbage, pickled cucumber gf	34.00
Salmon, roast potato, tomato, caper & herb salsa, broccolini, hollandaise gf	36.00
Chips, rosemary salt, aioli or tomato sauce gf vg	12.00

LITTLE PERSON'S OPTION

Kid's Platter – Fresh fruit, cheddar, corn chips, sausage roll, sweet treat, juice box	16.00
Ice Cream Bucket - Vanilla or choc gf, dfo	3.50

Whilst we aim to offer meals that cater to a variety of dietary restrictions, please be sure to check with the staff when ordering to ensure that the kitchen is aware of your needs. Our fryer is dedicated gluten free.

Milkshake – Chocolate or Vanilla Served with malt and ice cream (gf/dfo) soy/almond/oat	7.0 +\$1
Orange Juice	4.0
Soft Drinks – Coke Classic, Coke No Sugar, Lemonade	3.5
Sparkling Water 750ml	7.5
Non-alcoholic apple cider 0%	8.0
Heaps Normal 0%	8.0
Lo-Cal Soda by Strangelove – 300ml Soft drinks for grown ups! Naturally low in sugar with none of the fake stuff. Lime & Jalapeno // Lemon Squash // Double Ginger	6.0
Juice box	3.0

COFFEE / LEAF TEA	REG/MUG
Latte, Cappuccino, Flat White	4.5/5.5
Long Black (2 shots) Milk on side - +.50c	4.5/5.5
Long Mac, Mocha	5.0
Short Mac, Espresso (1 shot), Piccolo, Short black (1 shot)	4.0
Leaf tea – we have a range of regular and herbal leaf teas. Check out our options when ordering.	4.5/5.5 (for 2)
Hot Choc (gf)	5.0/6.0
Chai **made with soy milk	6.0
Iced Coffee // Iced Choc (served with ice cream)	7.0
Affogatto or Chocogatto (GF, DFO)	6.0
Coffee Liqueur “Boozygatto” – see cocktail menu	
Soy / Almond / Oat / Extra shots +.50c regular cup + \$1 mug/iced coffee/iced choc	