

THE NOOKERY CAFÉ

Summer Menu

*with our Winemaker's and Head Chef's recommendations for wine pairings.
Please enjoy some wine-tasting and make your wine purchases for lunch at the Cellar Door*

Soup of the day with house-baked bread
(please see the specials board)
Low Fat e \$11.00 m \$15.00

***Pasta of the Day**, gluten free available
e \$17.50 m \$21.50

Creamy Garlic Prawns
with turmeric rice
\$27.50
Chenin Blanc

Braised Lamb & Woody Nook Shiraz
Pie with a trio of roasted vegetables &
steamed greens \$27.50
Shiraz

Open MSA Sirloin Steak Sandwich
on toasted garlic bread with Woody Nook
onion jam, cheddar cheese, wedges,
sour cream & sweet chilli sauce \$26.50
Cabernet Sauvignon

**Duo of Oyster Kilpatrick &
Scallops Mornay** with a fruity
salad & Mediterranean bread \$30.00
Sauvignon Blanc

Fish of the Day (see specials board)
Sauvignon Blanc

Wild Mixed Berry Duck
on an onion mushroom potato galette
\$31.50
Cabernet Sauvignon or Merlot

Tikka Marsala Chicken Breast
with coconut scented rice
and sultanas \$29.50
Semillon Sauvignon Blanc

Veal Cutlet on a bed of stirfried
vegetables with crushed Kipfler potatoes
and charron sauce \$31.00
Cabernet Sauvignon

Tamarind Marinated Lamb Rump on
grilled zucchini with tomato chutney and
coriander yoghurt.... \$30.00
Shiraz

Vegetarian Dish of the Week
(see specials board) \$22.00
Semillon Sauvignon Blanc

Woody Nook Taste Plate, selection
changed daily
for one \$22.50 for two \$45.00
**Chardonnay
Velvet Rose**

SIDES

House-baked bread, with dhukkah, EVOO
& balsamic vinegar (3 slices) \$9.00
Garlic Bread \$9.00

Plain Caesar Salad \$10.00
Wedges (homemade) sour cream and
sweet chilli sauces \$11.50

PLEASE ORDER AND PAY AT THE COUNTER

(Please quote table number)

Most of the dishes on this menu are either gluten free or can be made so with one or two substitutions. Please ask at the counter.

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Drinks

Hot Beverages

*Flat white, cappuccino, macchiato,
Long black, short black* \$4.00

*Cinnamon Chai latte, mocha,
Affogato, hot chocolate* \$4.20

Baby cino \$1.50

*Soy, decaf, mug or takeaway extra 50c
Double shot - extra* \$1.00

*Regular, English Breakfast, Earl Grey,
Peppermint, chamomile or green tea
cup* \$3.50 *pot* \$4.50

Milk Shakes

Strawberry or banana \$6.00

Cool drinks

Selection of Margaret River drinks
\$4.00

Iced coffee, iced chocolate \$6.00

Desserts

*Our Late Harvest or Velvet Rose - medium sweet wine and Nooky Delight fortified wine would
be our recommendations to enjoy with any of our desserts*

Mixed Berry Summer Pudding
with crème anglaise \$10.50

Icky sticky date pudding *with
Caramel sauce and double cream* \$10.50

Flourless white chocolate cake *with
whipped cream and chocolate shards*
\$10.50

Mango Panna Cotta *with pineapple
mint salsa* \$10.50

Scones *with homemade jam & cream
2 per serve)* \$9.50

Fruit Salad
with ice cream of Chef's choice \$9.50

*Also available from
10 -11.30 a.m. and from 3 - 4 p.m only:*

****Cheese Platter:*** *Brie, Blue & Cheddar
Cheese served with slosed apricots, fruit &
crackers for 1 \$16.00 for 2 \$26.00*

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