



# EAST COAST LOUNGE

CHOWDER BAY

## FROM THE KITCHEN

|  |    |
|--|----|
| <b>Fruit Toast</b> with Australian Cultured Butter   | 9  |
| – add Triple Berry, Orange & Lime or Fig & Cinnamon Jam  | 10 |
| <b>Sourdough Toast</b> with Australian Cultured Butter, Honey, Vegemite or Jam                               | 9  |
| <b>Muesli</b> with Pear, Pecan, Ginger, Yoghurt and Seasonal Fruits  | 13 |
| <b>Breaky Board (until 12pm)</b> – Prosciutto, Boiled Egg, Tomato, Avocado and Relish with Toasted Sourdough | 17 |
| <b>Toastie</b> on Sourdough Bread with your choice of Tomato Relish or Dijon Mustard on the side             | 18 |
| – Leg Ham, Gruyère and Rocket  |    |
| – Prosciutto and Truffle Pecorino  |    |
| – Wagyu Beef, Tomato Relish, Gruyere and Spanish Onion   |    |
| <b>Avo Smash</b> with Feta and Za'atar on Toasted Sourdough  | 19 |
| <b>Bruschetta</b> of Heirloom Tomatoes, Buffalo Mozzarella and Mojo  | 21 |
| – add San Daniele Prosciutto or Smoked Salmon  | 26 |
| <b>Smoked Salmon Plate</b> with Red Onion, Capers, Trout Paté, Creme Fraiche and Toasted Sourdough           | 27 |
| <b>Pulled Pork Sliders (3 per serve)</b> with Apple Slaw and Chipotle Mayo on mini Brioche Buns              | 20 |
| <b>Ploughman's</b> – Bangalow Leg Ham, Maffra Cheddar Cheese, Pickle, Tomato, Chutney and Crunchy Bread      | 26 |
| <b>Kids Grazing Plate</b> small Cheese and Ham Toastie, Fruit Pieces and Popcorn                             | 16 |

## FROM THE BAR

|   |    |
|---|----|
| <b>Marinated Olives</b> in Garlic, Chilli and Rosemary                                  | 6  |
| <b>Hand Stuffed Olives</b> Almond, Lemon and Chilli                                     | 9  |
| <b>Paté</b> with sliced Crunchy Baguette  | 15 |
| <b>Sobrassada Jar (spreadable Majorcan Chorizo)</b> with sliced Crunchy Baguette        | 15 |
| <b>White Anchovies</b> with Mojo and sliced Crunchy Baguette                            | 18 |
| <b>Charcuterie Board</b> – freshly sliced Italian and Spanish Meats, Pickles and Olives | 32 |
| <b>Cheese Boards</b> – 2 cheese \$25 / 3 cheese \$33 / 4 cheese \$41 / 5 cheese \$49    |    |

## CHEESE MATCHING – Choose your cheese then your matching wine, beer or cider 20

|  |
|--|
| <b>Triple Brie</b> – Villa Jolanda Prosecco / First Creek Chardonnay / Mountadam Riesling / Sydney Apple Cider |
| <b>Maffra Cheddar</b> – Villa Jolanda Prosecco / Krinklwood Wild Red / Rocks Brewing Pale Ale                  |
| <b>Goats</b> – First Creek Chardonnay / Chain of Ponds Sauvignon Blanc / Four Pines Heifeweizen                |
| <b>Gruyere</b> – First Creek Chardonnay / Apple Man Cider / Dad & Dave's #2 Pilsener                           |
| <b>Manchego</b> – Kilikanoon Shiraz / Four Pines Stout   |
| <b>Truffle Pecorino</b> – Tar & Roses Pinot Grigio   |
| <b>Gorgonzola</b> – Rolf Binder Riesling / Keith Tulloch 2012 Botrytis Semillon / Four Pines Stout             |

## SWEET

|   |      |
|---|------|
| <b>Affogato</b> – Shot of Allpress Coffee, French Vanilla Ice Cream         | 10   |
| – add Frangelico or Amaretto  | 17   |
| <b>Ice Cream Tubs</b> – ask our friendly staff what this weeks flavours are | 5.50 |
| <b>Selection of Cakes and Brownies</b>                                      |      |

**15% Surcharge for all Public Holidays**

*Fancy anything you see in the store? Ask our staff if it's available for purchase.*

## BUBBLES BY THE GLASS

|   |    |
|---|----|
| <b>Villa Jolanda Prosecco</b> – Veneto, Italy | 12 |
| <b>Tulloch Cuvée</b> – Hunter Valley, NSW     | 14 |

## WINE BY THE GLASS

|  |    |
|--|----|
| <b>Tar &amp; Roses Pinot Grigio 2016</b> – Heathcote, VIC  | 12 |
| Sandy pink blush in colour with a bouquet of quinces, rose water and hints of frangipani fragrance.      |    |
| <b>First Creek Chardonnay 2014</b> – Hunter Valley, NSW  | 14 |
| Abundant citrus and stone fruit aromas and complex barrel ferment characters and subtle toasty oak.      |    |
| <b>Chain of Ponds Black Thursday Sauvignon Blanc 2014</b> – Adelaide Hills, SA                           | 13 |
| Aromatic tropical melon with nuances of passionfruit, crisp apple and freshly squeezed lime juice.       |    |
| <b>Rolf Binder Riesling 2016</b> – Eden Valley, SA   | 14 |
| Pale straw in colour, crisp and fresh palate with highlights of lemon and lime.                          |    |
| <b>Trentham Estate ‘The Family’ Rosé 2015</b> – Murray Darling, NSW                                      | 12 |
| A bright salmon pink with lifted red berry aromas and soft plum flavours, a dry rounded style.           |    |
| <b>Helen’s Hill ‘Long Walk’ Pinot Noir 2015</b> – Yarra Valley, VIC                                      | 14 |
| Dark fruits, savoury characters and fine subtle tannins all providing great structure and concentration. |    |
| <b>Kilikanoon Killerman’s Run Shiraz 2015</b> – Clare Valley, SA   | 13 |
| A nose of stewed plum and spice followed by generosity on the palate.                                    |    |
| <b>Causes &amp; Cures Vermouth over Ice</b>  | 10 |
| <b>Stickies + Port by the glass</b>  |    |
| Keith Tulloch Botrytis Semillon 2012   | 13 |
| Pirramimma Digby Tawny Port – McLaren Vale, SA   | 12 |

## SYDNEY BEERS

|  |        |
|--|--------|
| <b>Dad and Daves</b> – Curl Curl, NSW                        | 9      |
| #1 Pale Ale (4.6%) / #2 Belgian IPA (5.5%)                   |        |
| <b>Rocks Brewing Co.</b> – Sydney, NSW                       | 9      |
| The Hangman Pale Ale (4.9%) / The Governor Golden Ale (4.5%) |        |
| <b>Sydney Brewery</b> – Sydney, NSW                          | 9      |
| Glamarama Summer Ale (4.5%) / Lovedale Lager                 |        |
| <b>Four Pines Brewing</b> – Manly, NSW                       | 9      |
| Kolsch (4.6%) / Stout (5.1%)                                 |        |
| <b>Young Henry’s</b> – Newtown, NSW                          | 17 / 9 |
| Natural Lager – 640ml (4.2%) / Newtowner (4.8%)              |        |

## CIDERS

|   |   |
|---|---|
| Hillbilly Pear Cider – Bilpin, NSW (4.5%) | 9 |
| Sydney Cider – Sydney, NSW (4.5%)         | 9 |
| Apple Man Cider – Bondi, NSW (4.5%)       | 9 |
| Agave Ginger Cider – Sydney NSW (4.5%)    | 9 |

## WINES BY THE BOTTLE

### Champagne

---

Laurent Perrier Brut – Tours-Ser-Marne, France 120

### Sparkling Wine

---

Villa Jolanda Prosecco – Veneto, Italy 42

Tulloch Cuvée – Hunter Valley, NSW 54

Turkey Flat Sparkling Shiraz 2014 – Barossa Valley, SA 68

### White Wine

---

**First Creek Chardonnay 2014 – Hunter Valley, NSW** 48

Abundant citrus and stone fruit aromas and complex barrel ferment characters and subtle toasty oak.

**Krinklewood (Biodynamic) Chardonnay 2014 – Hunter Valley, NSW** 52

Located in the cooler part of the Hunter Valley this wine exhibits grapefruit and stone fruit characters.

**Chain of Ponds Black Thursday Sauvignon Blanc 2015 – Adelaide Hills, SA** 46

Aromatic tropical melon with nuances of passionfruit, crisp apple and freshly squeezed lime juice.

**First Creek Vermentino 2013 – Hunter Valley, NSW** 40

Vermentino is an aromatic variety whose native habitat is the Italian region of Liguria and the Mediterranean islands of Sardinia and Corsica. The taste displays white peach and nectarine with a delicate nose of tropical fruits.

**Rolf Binder Riesling 2016 – Eden Valley, SA** 47

Pale straw in colour, crisp and fresh palate with highlights of lemon and lime.

**Amato Vino Fiano 2015 – Margaret River, WA** 45

Fiano is a grape found commonly in southern Italy (Campania) and Sicily. Renowned for its strong colour, flavours and aromas of honey, spice, florals and nuts.

**B Minor Marsanne Roussanne 2014 – Upper Goulburn, VIC** 45

60% Marsanne: 40% Roussanne. This bio-dynamic wine shows tropical fruit notes with a light toasty quality.

**Tar and Roses Pinot Grigio 2016 – Heathcote, VIC** 42

Salmon in colour with soft and round flavours of pears, stone fruits and even some red berries, with a little twist of spice.

**Swinging Bridge Pinot Gris 2015 – Orange, NSW** 45

Pear, floral and spice aromas with a crisp dry finish.

## Red Wine + Varietals

---

|   |     |
|---|-----|
| <b>Trentham Estate ‘The Family’ Rosé 2015 – Murray Darling, NSW</b>   | 39  |
| A bright salmon pink with lifted red berry aromas and soft plum flavours, a dry rounded style.  |     |
| <b>Faisan Pinot Noir 2010 – Orange NSW</b>  | 56  |
| Dark and brooding on a nose that evokes dark cherries, plum and spice.  |     |
| <b>Helen’s Hill ‘Long Walk’ Pinot Noir 2015 – Yarra Valley, VIC</b>   | 52  |
| Dark fruits, savoury characters and fine subtle tannins all providing great structure and concentration.  |     |
| <b>Paringa Estate PE Pinot Noir 2014 – Mornington Peninsula, VIC</b>  | 64  |
| Briary fruit dominated by fresh cherries, blueberries and complexing nutmeg spice.  |     |
| <b>Kilikanoon Killerman’s Run Shiraz 2015 – Clare Valley, SA</b>  | 45  |
| A nose of stewed plum and spice followed by generosity on the palate.   |     |
| <b>Battle of Bosworth (Organic) Shiraz 2013 – McLaren Vale, SA</b>  | 52  |
| Balanced, ripe and delicious with red and black fruits and a hint of chocolate, a little bit of spice and finishing with great length and lovely tannins.   |     |
| <b>Clonakila O’Riada Shiraz 2012 – Canberra, NSW</b>  | 79  |
| A savoury, spicy Shiraz made in an Old World style, the O’Riada Shiraz displays perfumed red fruit supported by vibrant acidity and ripe tannins.   |     |
| <b>The Verdict Cabernet Sauvignon 2014 – Mildura, VIC</b>   | 45  |
| The verdict is in, this is a soft easy drinking Cab Sav which rich a delicate finish.   |     |
| <b>Cirillo ‘The Vincent’ Grenache 2015 – Barossa Valley, SA</b>   | 47  |
| From vines planted almost 80 years ago this wine has a sweet fruit but finishes magnificently dry. with savoury spices, hints of cinnamon, clove and bitter cocoa.  |     |
| <b>Cullen Cabernet Sauvignon Merlot 2014 (Biodynamic) – Margaret River, WA</b>  | 78  |
| Majority Cabernet Sauvignon blended with Merlot and touch of Petit Verdot gives the wine a luscious, bright cherry flavour with red berries playing their part.   |     |
| <b>Bottle of Bosworth Touriga Nacional 2014, McLaren Vale SA</b>  | 52  |
| This is a fragrant mid weight wine, with delicate floral characters, bright red fruits (cherries and strawberries) with a faint herbal (bergamot) nose.   |     |
| <b>KT 5452 Red Blend 2012 – Watervale, SA</b>   | 54  |
| 55% shiraz, 25% grenache 14% tempranillo and 6% mataro. Hand picked fruit fermented naturally on skins, a vibrant wine with brooding, spicy fruit concentration and supple velvet tannins.  |     |
| <b>Sam Miranda Barbera 2013 – King Valley, VIC</b>  | 56  |
| Vibrant cherry red in colour with fresh aromas of dark fruits and spices.   |     |
| <b>Cirillo 1850 Grenache 2011 – Barossa Valley, SA</b>  | 122 |
| The nose is deep and alluring, with all sorts of red fruits, all spice and gently toasty oak. The palate changes with each velvety sip. Concentrated cherries, raspberries and plums with notes of leather and chocolate and herbs however the fresh acidity holds it all in check. |     |

## Soft drinks and juices

### Juice 6

Orange

Clear Apple

Apple, Nectarine, Coconut Water, Pineapple & Lime

Apple, Coconut Water, Banana, Chia & Vanilla Bean

Carrot, Apple & Ginger

Beetroot, Apple, Orange, Carrot & Ginger

Green – Apple, Peach, Kiwi & Lime

Yellow – Apple, Banana, Lychee & Mango

### Organic Soft Drinks 6

Cola / Ginger Beer / Lemonade / Lemon, Lime & Bitters

### Sparkling Water 9

### Allpress Espresso Coffee R 4 L5

Flat White / Cappuccino / Macchiato / Short & Long Black / Latte / Piccolo

Iced Coffee 6

**Affogato** – Shot of Allpress Coffee, French Vanilla Icecream 10

– add Frangelico or Amaretto 17

### Pot of Tea (See tea menu) 5.50

### Iced Tea 6

Earl Grey / Moroccan Mint / Hibiscus / Basil Lemongrass / Mango Passion / Rose & Elderberry

### Kids Babycino or Little Dickons Tea 1

### Hot Chocolate 5

**Spiders** Cola / Lemonade 7

**Milkshakes** Chocolate / Strawberry / Vanilla / Caramel / ChocCaramel 7