



Breakfast in the vines @ barmah park

from 9.00am – 11.00am weekends & weekdays

big barmah brekky	17
2 free range eggs, any style, with bratwurst chipolatas, sautéed mushrooms, bacon & tomato on sourdough toast	
tims breakfast	12
basil pesto roasted mushrooms & local 'blue bay' fetta with spinach on sourdough rye and drizzled with balsamic	
barmah park posh plate	17
2 soft poached eggs on turkish bread w/ 'black rock' smoked salmon, hollandaise, avocado & 'yarra valley' caviar	
eggs benedict	16
2 soft poached free range eggs on turkish bread layered with honey smoked gypsy ham and topped with hollandaise sauce	
2 moorooduc free range eggs w sourdough toast (any style)	9
(poached, scrambled or fried)	
sides –	2.5
sautéed mushrooms, spinach, bacon, homemade smokey baked beans, roasted tomato, hash brown, avocado, local asparagus	
hollandaise sauce, homemade tomato relish	1.5
'black rock' smoked salmon, spicy chorizo sausage, bratwurst chipolatas, smoked chicken, honey smoked gypsy ham	3.5

fruit toast or sourdough toast (gluten free available)	6
served with local mixed berry jam and butter	
house made buttermilk pancake stack	11
served with mixed berries & vanilla bean ice cream	
fresh baked croissant – served with local jams or	6
- gypsy ham and cheese	7.5
'Nirvana' free range eggs (dozen)	6

Ask about our yummy weekend brekky specials

Beverages

Piazza D`oro espresso coffee (all styles)	3.5
Soy milk	0.5
Chai tea latte	3.7
Hot chocolate with marshmallows	3.7
Mug of coffee	4.5
Sue's brew selection of black & herbal teas	3.7
Orange juice, apple juice, tomato juice	3.5
Boost Juice – blend orange, pineapple, kiwi & apple juice	4
Mango juice	4
Milkshake (choc, strawberry, caramel or vanilla)	4
Barmah Bloody Mary	7
Berocca Reviver	3.5
Glass of bubbly	7
Mt Franklin still water at cost price 1litre	2
(Sorry, we no longer offer tap/tank water as we cannot guarantee its quality)	

Payment to be made as one table please



today @ barmah park vineyard cafe

TO START-

italian ciabatta bread served w dukkah, 6
cherry balsamic and local olive oil **GF**

house made dips plate served w/ toasts 16
naan bread, grissini & marinated olives **GF**

TO SHARE-

barmah park meze **plate for two** 48
(or to be shared as an entrée for 4 or more)
blackrock smoked salmon, prawn spring
rolls, gypsy ham, grilled vegetable tart,
crispy sea salt calamari, chorizo sausage,
mediterranean vegetable salad, dip,
handmade grissini & toasts
wine suggestion- white pinot

LIGHTER LUNCH-

black rock smoked salmon bruschetta 17
w/ tomato, avocado & olive oil salsa
drizzled with a creamy horseradish
dressing & balsamic reduction **GF**
wine suggestion – pinot gris

mediterranean vegetable tart 17
topped w/ goats curd & served w/
rocket salad & roasted capsicum coulis
wine suggestion – sparkling semillon

warm sumac dusted chicken salad 18
w/ beetroot, pear & almond, citrus
yoghurt dressing topped with a
pistachio parmesan crisp **GF**
wine suggestion – chardonnay

tiger prawn & thai vegetable spring rolls 19
with light sweet chilli & satay dipping
sauces on an asian style salad
drink suggestion - red hill golden ale

LUNCH-

crispy sea salt calamari 17/25
w/ szechuan pepper, asian style salad,
caramelized orange soy dressing **GF**
wine suggestion – pinot gris

house made bay scallop & snapper 25
ravioli with spinach & julienne
vegetables finished with a barmah park
sparkling semillon cream reduction
wine suggestion – sparkling semillon

tuscan style baked cannelloni 21
filled w/ spinach, ricotta, pumpkin &
pine nuts & roasted tomato & rosemary
napoli, melted gruyere, parmesan &
garden herbs
wine suggestion – pinot noir

slow cooked lamb shank 26
in caper, kalamata olive & chardonnay
pan juices on a warm kipfler potato,
bacon & roasted capsicum salad **GF**
wine suggestion – cabernet

barmah park steak sandwich 21
aged grain fed sirloin steak w/ grilled
haloumi cheese, baby spinach, tomato
& caramelized onion served w/ spiced
tomato relish & chunky chips **GF**
wine suggestion – international reserve pinot

fish of the day 24
grilled and served on a tempura battered
vegetable & saffron rosti w/ a rocket &
caramelized onion salad & remoulade **GF**
wine suggestion – pinot gris

SIDES-

rocket, pear & parmesan salad 7
spinach, pumpkin, fetta & pine nut salad 7
chunky chips with tomato relish 7

KIDS-

crumbed fish & chips **or** 15
grilled chicken strips and chips
includes soft drink/fruit juice & choc top

CHEESE-

local "blue bay" cheese plate **15**
- consists of **one** or more cheeses of your
choice, served w/ mixed fruit compote,
fig & walnut toasts, water crackers
& handmade grissini
add additional cheeses - \$5
choose from tasty, blue, brie
& marinated fetta
wine suggestion- late harvest dessert wine

'**GF**' denotes meals that **can** be made gluten free
No splitting of bills – payment as one table
Ask about our function menus and catering

grape · food · wine

