



blessed cheese

MENU

All Day Breakfast (until 3pm)

Yummy Nuts Muesli \$14.00

Served with smooth Greek yoghurt, Blessed seasonal fruit compote and rich farm fresh milk

Local Sour Dough, Dark Rye or Fruit Toast \$7.50

Served with butter and your choice of Jam,
Honey or Vegemite

+ Onkaparinga Dairy Goats Curd extra \$2.00

The Best Fried Egg and Bacon Roll in McLaren Vale! \$13.50

Succulent Bacon, free range egg, Alexandrina Dairy Cheddar, our tasty tomato relish and all served in a soft Boutique Bread Bap

Fluffy Blessed Pancakes OR Malted Waffle \$16.90

Savoury – served with 2 Rashers of Bacon &
Maple Syrup

OR

Sweet – Served with Blessed seasonal fruit
compote & Maple Syrup

All Day Breakfast Menu (till 3pm)

Blessed Bacon & Eggs \$16.90

Two free range eggs, cooked your way – scrambled, poached or fried! Two Rashers of bacon, oven roasted tomato, our tasty Tomato Relish and local Sour Dough toast

Vegetarian Option – substitute bacon for oven roasted mushrooms

Spanish Baked Egg \$17.50

Clay pot baked egg with chorizo sausage & house made Blessed Baked Beans, topped with Manchego cheese and served with artisan toast

Blessed Benny \$16.90

Two Poached free range eggs served on locally made dark rye with your choice of Ham or Salmon or Wilted Spinach and topped with Hollandaise sauce

Sweetcorn Stack \$17.50

Home-made sweetcorn fritters, stacked with bacon, avocado, rocket, crème fraiche, sweet chilli sauce and balsamic glaze

The Roestii \$17.50

Our famous home-made potato roestii, stacked with smoked salmon, tomato, onion & avocado salsa and crème fraiche

Lunch Menu (until 3pm)

Soup of the Day \$11.00

Served with 2 slices of delicious locally made
sour dough toast

Sweetcorn Stack \$17.50

Home-made sweetcorn fritters, stacked with
bacon, avocado, rocket, crème fraiche, sweet
chilli sauce and balsamic glaze

The Roestii \$17.50

Our famous home-made potato roestii, stacked
with smoked salmon, tomato, onion & avocado
salsa and crème fraiche

Pasta of the day \$ POA

Please refer to our Specials Board

Catch of the day \$19.50

Succulent Beer Battered Flathead, served with
Chips and a fresh Garden Salad

Lunch Menu (till 3pm)

Smoked Salmon Salad \$20.50

The unique, flavour of fresh salmon is unmistakable in this elegant salad, combined with avocado, tomato and crunchy salad greens, served with toasted locally baked sour dough.

The Blessed Burger \$17.00

Steak & Chive burger, topped with melted Provolone Cheese, served on an open bun with tomato relish, onion jam, fresh tomato, salad greens and a side of cornichons

The Blessed Vegetarian Burger \$17.00

Sweetcorn fritter, topped with melted Provolone Cheese, served on an open bun with tomato relish, guacamole, fresh tomato, salad greens and a side of cornichons

The Blessed Pizza \$15.50

Piadinina base, topped with our tasty tomato sauce, with your choice of Salami or Ham and smothered in a selection of fine cheese.....Delicious!

Sandwiches & Snacks

Toasted Sour Dough Sandwiches

| | |
|----------------------------------|--------|
| Toasted Cheese Sandwich | \$7.50 |
| Toasted Cheese & Ham Sandwich | \$8.50 |
| Toasted Cheese & Tomato Sandwich | \$8.50 |
| Toasted Ham, Cheese & Tomato | \$9.50 |

Croissants

| | |
|---------------------------|--------|
| Plain | \$4.00 |
| With Butter & Jam | \$6.50 |
| With Ham & Cheese | \$8.50 |
| With Ham, Cheese & Tomato | \$9.50 |

Toasted Boutique Flatbread \$12.50

Refer to our specials board to see our tasty fillings

Bruschetta \$15.00

Bruschetta is an antipasto from Italy – toasted locally made sour dough, topped with tomato, Spanish red onion, fresh herbs, Parmigiano Reggiano & drizzled with McLaren Vale Olive Oil and Authentic Balsamic Glaze

Artisan blended Cheese Melt \$15.50

A delicious selection of fine cheeses from our cheese cabinet, melted over locally made artisan toast & our tasty tomato relish

Add on extras \$4 per serve

Bacon, Salmon, Ham, Wilted Spinach,
Mushrooms, Potato Roestii, Sweetcorn Fritter

**Tomato Relish, Hollandaise Sauce or Goats
curd \$2 extra each**

Gluten Free Bread \$2.50 extra

Bowl of Chips \$5.00

PLEASE ORDER AND PAY AT THE COUNTER

Children's Menu

- Toast served with Vegemite, Honey or Jam **\$5.00**
- Corn Flakes served with Creamy Farm Fresh Milk **\$5.00**
- Cheese on Toast **\$6.50**
- Toasted Cheese Sandwich **\$7.00**
- Frog in a hole (Toast with an egg in the middle) **\$6.50**
- Pancakes with Ice-cream & Maple Syrup **\$8.50**
- Bacon and Egg with ketchup & Toast **\$10**
- Cheese Pizza **\$12**

Beverages

Coffee:

Espresso*Macchiato*Long Black

\$3.50

Cappuccino*Flat White*Hot Chocolate *Latte

\$4.00

Mocha*Chai Latte*Vienna

\$4.50

Extras:

Soy* Decaf*Extra shot* Mug* Flavour Shot
(hazelnut,vanilla,caramel) *Chai

50c

Almond Milk

80c

Teas: \$4.00

English Breakfast, Earl Grey Blue Flower,
Darjeeling, Orange Pekoe, Green Sencha,
Jasmine Downy Pearls, Peppermint, Chamomile
& Fruit Melange

Milkshakes

Chocolate, Chai, Vanilla, Hazelnut or Caramel
(syrup)

\$6.00

Gelati Milk Shakes (1 scoop)

Check out our Gelati fridge for flavours

\$6.50

Gelati Thick Shakes (2 scoops)

Check out our Gelati fridge for flavours

\$7.00

Fruit Smoothies

Banana or Mango or Mixed Berry

\$7.00

Drinks Fridge

Aqua Pura Still and Sparkling Water

\$3/\$6.50

Bickfords Range

\$4

Coca Cola range

\$3.00

Teza Organic Iced Teas

\$4.00

LOCAL WINE & BEER MENU

WINE BY THE GLASS

WHITE WINE

Tinlins Riesling (semi sweet)

\$8 glass

Tinlins Semillon/Sauvignon Blanc (dry)

\$8 glass

RED WINE

Tinlins Red

\$8 glass

Tinlins Tawny Fortified (Barrel aged for 5 years)

\$8 glass

Tinlins Cream Sherry

\$8 glass

WINE BY THE BOTTLE

Diplomats Daughter Wine Range:

Secret Service Sauvignon Blanc 2010 (dry)

\$30 bottle

A Spy named Rose 2010

\$30 bottle

The Scarlet Pimpernel Petit Verdot 2010 (dry)

\$35 bottle

Spooks Shiraz 2010 (dry)

\$35bottle

We also have a select range of some of the best wines McLaren Vale has to offer, please ask our Blessed Team what we are showcasing, available by the bottle only, POA!

Local & Boutique Beers & Ciders \$8

Vale Ale or Vale Lager

Goodiesons – Malbock, Wheat Beer or Pilsner

McLaren Vale Orchards – Apple or Pear Cider

BLESSED CHEESE PLATTERS

AUSTRALIAN CHEESE BOARD *(For two)*

\$30

A delicious selection of three locally handmade cheeses, Onkaparinga Creamery Brie, Alexandrina Cheddar and La Vera Adel Blue, served with an array of Australian grown dried fruit and nuts from our friends at Yummy Nuts, crackers from Say Cheese and Lacewood Quince paste.

PLOUGHMANS PLATTER *(For two)*

\$40

An extremely appetizing combination of cured meats consisting of Prosciutto, Salami and sweet, juicy leg ham. Served with a delicious wedge of Alexandrina Cheddar, Blessed tomato relish, pickles, Brian's olives, fresh mixed salad leaves and locally baked sour dough toast!

INTERNATIONAL CHEESE BOARD \$POA

International Cheeses from our Cheese cabinet matched with a delicious array of dried fruit and nuts, Lacewood quince paste and crackers.

ANTIPASTO PLATTER(For two)

\$45

Local Kalamata & Green Olives, Roasted Red Peppers, Marinated Fetta, Marinated Vegetables, Selection of cured meats, Tomato, Salad Greens, Ciabatta Toasted Bread, Olive Oil

Cheese & Wine Flight

\$25 per person

Take your taste buds on a journey! We have paired four of our finest locally hand crafted cheeses with four delicious locally produced Tinlins Wines.

Onkaparinga Dairy Brie/ Semillon/Sauvignon

Alexandrina Cheddar/Grenache/Shiraz

Alexandrina Gouda /Cream Sherry

La Vera Adel Blue/ Tawny Port

***Blessed Cheese
“Cheese & Wine Trail”***

(For two)

\$50 BOOKINGS ESSENTIAL

A four course progressive picnic lunch for you to enjoy across 4 of the finest cellar doors McLaren Vale has to offer. A wonderful way to explore our Beautiful Wine Region, enjoy first class local wine and delicious locally produced cheese. Bookings are advisable. Please ask our friendly staff for more information.

PLEASE ORDER AND PAY AT THE COUNTER