

Glass Bottle

### Reds

Geoff Merrill GSM 2006 McLaren Vale SA	\$7	\$36
Two Hands 'Gnarly Dudes' Shiraz 2009 Barossa Valley SA	\$9	\$54
Alta Rose 2011 Adelaide Hills SA	\$7	\$37
3 Drops Merlot 2009 Mount Barker WA		\$46
Nanny Goat Pinot Noir 2009 Central Otago NZ		\$55
Escarpment Pinot Noir 2008 Margaret River WA		\$95
Teusner 'Joshua' GSM 2009 Barossa Valley SA		\$54
Penley Estate Cabernet Sauvignon 2009 Coonawarra SA	\$8	\$43
Geoff Merrill Cabernet Sauvignon 2007 McLaren Vale SA		\$46
D'Arenberg The Stump Jump Shiraz 2008 McLaren Vale SA		\$25
Cape Barren 'Native Goose' Shiraz 2009 McLaren Vale SA		\$42
Mitchelle Pepper Tree Shiraz 2008 Clare Valley SA		\$52
Mountadam 'Patriarch' Shiraz 2007 Eden Valley SA		\$70

### Dessert

All Saints Moscato 2010 Rutherglen Vic	\$6	\$30
Hollick The Nectar 2010 Coonawarra Vic		\$45

### Fortified

Ramos Pinto tawny port	\$9	
Campbells Rutherglen Tokay and Muscat	\$7	

### Cocktails

\$15

Raspberry Cosmopolitan – Absolute Vodka, Cointreau, raspberries, cranberry  
Caprioska – Absolute Vodka, lime, sugar,  
Martini – Bombay Sapphire, Dry Vermouth, Olive  
Bloody Mary – Vodka, tomato juice, tabasco, lemon juice, worcestershire sauce, celery

### Wild Brumby Schnapps

Butterscotch, Pink Lady, Sour Apple	\$8	
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### Alpine Larder Lunch 12pm – 3pm

Alpine Larder beef burger 200gm pure beef, panini, crisp bacon, egg, cos lettuce, tomato, red onion salsa, fries		\$14.5
Moroccan spiced vegetarian burger sweet potato, red lentil burger, wholemeal bun, lettuce, tomato, cucumber, lemon yoghurt, fries		\$12.5
Homemade beef lasagna, daily salad, fries		\$14.5
House made pie, chips		\$12.5
Tempura coral trout, fries, salad, roast garlic aioli		\$19
Slow roasted suckling pig, dauphinoise potato, dutch carrots, apple sauce		\$32
Organic chicken cassoulet, white beans, olive, tomato, fresh herbs		\$32
Hot chips – garlic aioli		\$7.5

### Alpine Larder Pasta 12pm – till late

\$19

Fresh ingredients, tossed with Italian Coco Guiseppie pasta  
Chicken – organic chicken breast pieces, field mushrooms, rocket pesto, parmesan cream  
Roast pumpkin – roasted butternut pumpkin, baby spinach, pine nuts, lemon, parmesan  
Kids fettuccine – bacon, cream, parmesan

### Alpine Larder Tapas 3pm – till late

\$11

Toasted sour dough bread, fresh dips  
Crusty sour dough, fresh roma tomatoes, balsamic, sweet basil  
Warmed ligurian olives, caponata, ciabata bread  
Bbq baby octopus, greek style salad, lemon  
Tempura coral trout, roast garlic aioli  
Thai fish cakes, tomato chilli jam  
Charred pork chorizo sausage, homestyle tomato chutney  
Seared Qld scallops, avocado, lemon vinaigrette  
Beef carpaccio, horseradish crème fraiche, watercress, parmesan eschallot relish

## Alpine Larder Woodfired Pizza

5pm – till late 20cm \$19 | 30cm \$22

All pizzas use a fresh base, authentic tomato sauce, pecorino, garden herbs

Garlic pizza bread \$12

Mozzarella Margarita –  
tomato sauce, fresh tomato, oregano

Kids Classic –  
ham, fresh pineapple, tomato sauce, mozzarella

Man From Snowy River –  
bacon, egg, fresh tomato, mozzarella, herbs, bbq sauce

Hobbits Farm –  
local goats cheese, butternut pumpkin, balsamic,  
cherry tomatoes, olive tapenade

Healthy –  
sweet potato, spinach, mushrooms, onion jam,  
fresh herbs, ricotta cheese

Rhode Island Red Chicken –  
harissa spiced chicken breast, charred vegetables,  
lemon zest, mozzarella

Alpine Larder Supreme –  
chorizo, ham, olives, mushrooms, spanish onions,  
capers, fresh tomato, herbs, mozzarella

Crackenback Beef –  
prime steak strips, basil pesto, fresh tomato, onion jam,  
mozzarella, fresh rocket

South Coast Seafood –  
king prawns, scallops, baby octopus, capers,  
lemon, mozzarella

## Alpine Larder Signature Dishes

5pm – till late \$32

Slow roasted suckling pig, dauphinoise potato,  
dutch carrots, apple sauce

Grilled barramundi fillet, sweet potato puree,  
lime coconut sauce

Organic chicken cassoulet, white beans, olive,  
tomato fresh herbs

Veal osso bucco, garlic mash, tomato, red wine,  
lemon gremolata

## Sweet treats

Feast your eyes on chef's daily selection of delicious  
sweet treats

## Hot Beverages

Coffee Cup Mug

Cappuccino, latte, flat white, macchiato, short black,  
long black, mocha

Vittoria coffee \$4 \$5

Valley Vista coffee \$4.5 \$5.5

Alpine Larder Iced Coffee \$5.5

Alpine Larder Iced Chocolate \$5.5

Alpine Larder Hot Chocolate \$4 \$5

Twinings Teas \$4

English breakfast, chamomile, peppermint,  
earl grey, green tea, ceylon

## Juices

Goulburn Valley Fresh Juices \$3

Orange, Apple, Pineapple, 5 fruits

## Soft Drinks

Coke, Diet Coke, Sprite, Fanta \$4

Glass Bottle

## Beers

Peroni, Grolsch, Corona \$8

Blue Tongue lager, Blue Tongue light,  
Hahn Super Dry, Kosciuszko Pale Ale \$7

## Mineral Water

Vittoria Sparkling 1ltr \$6

Beloka Sparkling 500ml \$5

## Sparkling Wine

Ninth Island Sparkling NV \$9 \$55

Tamar Valley Tas

Moet Piccolo NV Reims France (200ml) \$38

## Whites

Baby Doll Sauvignon Blanc 2010 \$7 \$35

Marlborough NZ

Geoff Merrill "Reserve" Chardonnay 2005 \$9 \$49

McLaren Vale SA

Grant Burge Eden Valley Riesling 2010 \$42

Barossa Valley SA

3 Drops Riesling 2010 \$41

Mount Barker WA

Ninth Island Pinot Gris 2010 \$8 \$41

Tamar Valley TAS

Isabel Sauvignon Blanc 2010 \$50

Marlborough NZ

Voyager Chenin Blanc 2010 \$36

Margaret River WA

Moorooduc Blanc 2009 \$31

Mornington Peninsular VIC

Three Ponds Semillion 2010 \$38

Hunter Valley NSW

Mountadam Chardonnay 2009 \$35

Barossa Valley SA