

# LARDER

— DAYLESFORD —

## BREAKFAST 8AM – 12PM

WE USE OUR OWN HANDMADE PRODUCE, LOCAL FREE RANGE EGGS, MEREDITH YOGURT AND CHEESE, 'ISTRA' FREE RANGE BACON AND PHILLIPPA'S BREADS.

### GRAINS

VANILLA RICE PUDDING (gf/v) 11  
w fresh strawberries, berry glaze and mint.

OUR TOASTED MUESLI 11  
w local honey, cranberries, macadamia nuts, summer fruit compote and Meredith yoghurt

### TOAST (gf optional)

TOASTED SULTANA & ORANGE LOAF 7.5  
w local honey and butter

SOURDOUGH TOAST & HOUSEMADE JAM 7  
Toasted sourdough with local honey, our housemade jam or marmalade

BEETROOT & GOATS CHEESE ON RYE (gf optional/v) 15  
Medley of beetroot, mint, Meredith cherve and roasted walnuts on toasted rye

HEIRLOOM TOMATO, HAM & CHEESE TOASTIE 12.5  
w premium ham, provolone cheese and basil salsa verde on toasted country loaf

### EGGS

TWO LOCAL FREE RANGE EGGS 10  
Poached, fried or scrambled on toasted sourdough

### SIDES

Fresh tomato 3.5  
Buttered baby spinach 3.5  
Roasted swiss brown mushrooms 3.5  
Bashed avocado 4  
Marinated Meredith goats cheese 4  
Local 'Istra' bacon 4.5  
Boston baked beans 4.5  
Local 'Istra' pork and fennel sausage 4.5  
Tasmanian Smoked Salmon 5  
Extra egg 3  
Our beetroot relish 2.5  
Our tomato relish or sauce 2.5  
Our seasonal jam or marmalade 2.5  
Des O'Toole local honey 2.5  
Gluten Free Bread +3

### MAINS

HUEVOS LA FLAMENCA (df/gf optional) 17  
Spanish baked eggs, 'Istra' chorizo, tomato, potato and toast

LARDER BIG BREAKFAST (no modifications) 25  
Fried eggs, bacon, spinach, fresh tomato, pork and leek sausage, roasted mushroom, our tomato ketchup and toast

SCRAMBLED EGGS & SMOKED SALMON (gf optional) 19  
Light rye toast, Meredith chevre, scrambled eggs, smoked salmon and beetroot pickle

ROASTED VEGETABLE SALAD (df/gf/v optional) 15  
Olive oil roasted sweet potato, corn, carrot, potato, capsicum with harissa fried egg, preserved lemon yoghurt and rocket

VEGIE BEANS (df/gf/v optional) 14  
Vegetarian Boston baked beans w poached egg and toast

LARDER B.L.A.T (gf optional) 13.5  
Crispy bacon, mixed lettuce, bashed avocado and fresh tomato  
w Larder mayonnaise – add fried egg (+2.0)

## DRINKS

### COFFEE SUPREME

Regular 3.7  
Large 4.4  
Extras 0.5  
Espresso 3.5  
Baby chino 1.5

### SINGLE ORIGIN

Lightly roasted Single Origin beans, check with wait staff for this week's selection and tasting notes

Espresso 4

### FILTER COFFEE

Weekly changing beans, check with wait staff for this week's selection and tasting notes

Cold Drip served over ice 4.5

### KOKO DELUXE HOT CHOCOLATE

Rich, true chocolate taste and all natural ingredients

Regular 3.7  
Large 4.4

### CALMER SUTRA CHAI

A secret spice synergy enhanced with fresh chunks of ginger root, lush anti-oxidant enriched tea and the purest Australian honey

Regular 4  
Large 4.6

### TEA CORPORATION TEAS

Pot for one: Lemon grass and ginger; Aromatic Earl Grey; Classic English Breakfast; Japanese Green Tea; Greek Peppermint; Aussie Chamomile

### MILKSHAKES

Chocolate, Caramel, Strawberry, Vanilla, Banana 7

Espresso Milkshake 7.5  
Made with fresh double shot espresso

Iced Coffee/ Iced Chocolate w cream & icecream 7

### HEPBURN MINERAL WATER AND FLAVOURS

Still 275mL 3  
Sparkling 500mL 4.5  
Orange and Passionfruit 4  
Pink Grapefruit 4  
Blood Orange 4  
Organic Cola 4  
Organic Lemonade 4  
Organic Ginger Beer 4

### FRESH JUICE

Apple, Orange, Carrot, Celery – add ginger (+1) 8

Berri Tomato Juice 4.5

### MORNING COCKTAILS

BLOODY MARY 14  
Vodka, tomato juice, lemon, Worcestershire, Tabasco and celery stick

PROSECCO BELLINI 12  
Local Fontanella sparkling wine with peach nectar

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## LUNCH FROM 12PM

TO SHARE OR NOT... A GREAT WAY TO EXPERIENCE LARDER AND GREAT LOCAL PRODUCE IS BY ORDERING DISHES TO SHARE, BUT YOU ARE OF COURSE WELCOME TO ENJOY A DISH ALL TO YOURSELF.

### PLATES

LARDER TASTING PLATE (gf optional) Chef's selection of house made charcuterie, premium cheese, deli meat and more	26
CHICKEN & PORK TERRINE House made 'Grandma's' chicken liver and pork terrine with seasonal house made pickles and toasts	17
CHICKEN LIVER & SHERRY PARFAIT (gf optional) House made chicken liver and sherry parfait <u>w</u> house made tomato relish and toasts	16
LARDER SMOKED TROUT MOUSSE (gf optional) Our own smoked trout mousse <u>w</u> seasonal house made pickles, leaves and toasts	17
DUO OF DIPS (gf/v optional) A selection of our house made dips <u>w</u> ciabatta	12
HOUSE MARINATED WILD OLIVES Mount Zero local olives in our own chilli and garlic marinade	6

### CHEESE

SAINT AGUR TRIPLE CREAM BLUE <u>w</u> red wine caramelised figs and our walnut crisp	25
MAFFRA CHEDDAR <u>w</u> tomato chutney and lavosh	18
HOLY GOAT LA LUNA Local goats cheese <u>w</u> beetroot pickle and crostini	19
BUCHE D'AFFINOIS Soft cheese <u>w</u> toasted toscano and muscatels	26

### SOUPS & SALADS

SEASONAL SOUP OF THE DAY <u>w</u> toasted toscano.	11
ROASTED VEGETABLE SALAD (df/gf/v optional) Sweet potato, corn, carrot, potato and capsicum roasted in olive oil <u>w</u> harissa fried egg, preserved lemon yoghurt and leaves	15
GARLIC CHILLI PRAWNS W ASIAN SLAW (d/f, /gf) Crystal bay prawns pan fried w slaw, herbs and asian dressing	17
SLOW ROASTED LAMB SALAD Local Tuki lamb w warm tomato, grilled eggplant, mixed leaves & preserved lemon yogurt	20

### MAINS

EGGS 'HUEVOS LA FLAMENCA' (df/gf optional) Spanish baked eggs on 'Istra' chorizo, tomato and potato <u>w</u> toast	17
GNOCCHI AL CAPONATA (v) Semolina gnocchi baked on Sicilian eggplant stew <u>w</u> local 'Holy Goat' La Luna cheese and salsa verde	17
THAI GREEN CHICKEN CURRY (heat:medium) w vegetables, fragrant rice, yogurt, pickles and pappadum	19
PROVINCIAL FRITTATA (v) Slow roasted vegetables <u>w</u> Meredith chevre, leaves & salsa verde	14
VEGIE BEANS (df/gf/v optional) Vegetarian Boston baked beans <u>w</u> hush puppies and toast	14

### SANDWICHES

BEETROOT & GOATS CHEESE ON RYE (gf optional/v) Medley of beetroot, mint, Meredith cherve and roasted walnuts on toasted light rye	15
DAYLESFORD REUBEN Corned 'Kyneton' beef, Holgate sauerkraut, mustard and cheese served open on toasted light rye	16
LARDER B.L.A.T (gf optional) Crispy bacon, mixed lettuce, bashed avocado and fresh tomato and Larder mayonnaise – add fried egg	13.5 +2.0
ROAST TURKEY CAESAR SANDWICH (gf/df optional) Roast turkey breast, Istra Kaiserfleisch, cos lettuce, parmesan and caesar dressing	13
HEIRLOOM TOMATO, HAM & CHEESE TOASTIE <u>w</u> premium ham, provolone cheese and basil salsa verde on toasted country loaf	12.5
THE ROAST BEEF SANDWICH (df/gf optional) House roasted 'Kyneton Beef' rump, shredded lettuce <u>w</u> minted chevre and our own tomato chutney	16

### SWEETS

Please ask wait staff for today's cake selection, served with cream	8.5
Caramel slice	4.5
Sticky date pudding w butterscotch sauce and icecream	10
We always have a biscuit, muffin or slice near the coffee machine	

### SIDES

THICK CUT FRIES Hand cut from locally farmed potatoes <u>w</u> our mayonnaise	9
Dolmade – stuffed vine leaf (gf/v)	2
Mixed leaves <u>w</u> lemon vinaigrette	7
Heirloom tomato salad w basil salsa verde & leaves	9
House made pickle	2.5
Fresh baked bread	5
Gluten free bread	3

### KIDS

Cheesy pasta <u>w</u> peas	7.5
Real chicken nuggets and chips	10
Toasted cheese and ham	7.5
Baked beans on toast	7.5
Vanilla ice-cream and topping	4
Cola or Blood Orange spider	7

## AFTERS FROM 3PM

HUSH PUPPIES Southern American style fried cheese and herb balls w dipping sauce	7
GRILLED CHORIZO Istra chorizo grilled w house dijonaise	7
PICKLED MUSSELS Victorian Black Mussels in garlic, chilli pickle	7
3 CHEESE OMELET Mini omelet w parmesan, provolone & cherve w chargrilled vegetables	7
*ORDER THREE OR MORE DISHES & RECIEVE COMPLIMENTARY BREAD	

## WINE BY THE GLASS FULL WINE LIST ALSO AVAILABLE

2010 BIRTHDAY VILLA GEWURZTRAMINER Malmsbury, Victoria	Glass 9/42
2011 AUSTINS SAUVIGNON BLANC Geelong, Victoria	Glass 8/35
2010 LARDER CHARDONNAY Macedon Ranges, Victoria	Glass 7/35
2009 KNIGHTS GRANITE HILLS PINOT NOIR Macedon Ranges, Victoria	Glass 9/42
2006 LARDER SHIRAZ CABERNET Macedon Ranges, Victoria	Glass 7/35