Entrée

Cauliflower and haloumi fritters with Poachers smoked mountain pepper lamb and a walnut pomegranate tarator (gf)	$18
Peppered beef carpaccio with shaved parmesan, petite herbs and a horseradish dressing (gf)	$17
Leek and Poachers ham croquettes with Romesco sauce and a shaved fennel salad	$17
Honey peppered figs with Poachers prosciutto, red whitlof and Hunter Valley Binnorie quark (gf)	$17
Spinach and ricotta gnocchi with smoked chicken, local mushrooms and herbs	$17

Main course

Harris Smokehouse haddock and QLD prawn pie with creamed leek, watercress and a herbed mashed potato 'lid'	$35
Barberry salt rubbed smoked chicken breast with pumpkin, quinoa and green tahina sauce (gf/df)	$32
Slow cooked smoked lamb cutlets in a red wine sauce with winter vegetables, potato bacon dumplings and parsley salad	$44
Grass fed beef cheeks braised in dark ale and served with thick cut white polenta 'chips', pearl onions and toasted oats	$32
Smoked duck breast and pearl barley risotto with purple kale, carrots and shaved Pecorino cheese	$34
Chilli angel hair pasta with lemon, garlic, broccolini and a herb pangratatto (v)	$28

Side Dishes

Batard loaf with butter, oil and balsamic	$7
Deeks gluten free bread	$7
Petite leaf salad with pear and parmesan	$8
Steamed Fingerling potatoes with dill crème fraiche	$9
Brussel sprouts with panfried prosciutto and buttered almonds	$9

v = vegetarian gf = gluten free df = dairy free

To Share

From 11am - 4pm

Marinated Manzanillo olives with garlic, lemon and thyme with taramasalata and bread (df)	$16
Whole oven baked Robertson Cheese Room brie wrapped with vine leaves and served with a herbed crusty loaf (v)	$22
Smokehouse dip tasting plate with Knead artisan bread (v)	$19
Bresaola, caramelised onion, Meredith goats cheese and besan flour pizzette with beatroot leaves (gf)	$17
Fried artichokes in panko crumbs with almonds, parmesan and black garlic aioli (v)	$16
Cauliflower and haloumi fritters with Poachers smoked mountain pepper lamb and a walnut pomegranate tarator (gf)	$18
Peppered beef carpaccio with shaved parmesan, petite herbs and a horseradish dressing (gf)	$17
Leek and Poachers ham croquettes with Romesco sauce and a shaved fennel salad	$17
Honey peppered figs with Poachers prosciutto, red whitlof and Hunter Valley Binnorie quark (gf)	$17

Farmhouse cheese selection (Gluten free on request) $22

Cheese plate of local and imported cheeses. Served with fruit baguette and muscatels.

Robyn Rowe chocolate plate (six pieces) $16

Locally hand made using Belgium Couverture chocolate.

No bill splitting – please pay as one account

Sweet Things

All desserts $19

Baked rice pudding crème brulee with rhubarb and Greek shortbread* (gf)

Dark chocolate and hazelnut feuilletine mousse cake with raspberry*

White chocolate and sour cherry pudding with toasted almond-orange ice cream*

Apple and blackberry tart on sour cream pastry with house made vanilla ice cream

Passionfruit meringue 'pie' with coconut ice cream and crème fraiche

*these desserts contain nuts

Robyn Rowe chocolate plate (6 pieces)	$16
Cookies / Portuguese Tarts / Friands / Florentines	$3.80ea
Turkish delight (four pieces)	$6
Farmhouse cheese plate with fruit baguette (for two)	$22
Almond nougat (six pieces)	$8

Beverages

Espresso Coffee – we use Jasper Café Femenino, a fair trade coffee and certified organic single origin Arabica. This coffee is produced by a women's only Cooperative, a world's first. Sweet and silky smooth mellow coffee, with a fine berry finish. A commitment to quality and equality in life. Jasper Coffee is an Australian certified organic. Fair trade guarantees a better deal for third world producers.

Hot drinks

Short Black	$4
Macchiato	$4
Cappuccino	$4
Long Black	$4
Flat White	$4
Latte	$4
Double shot	$4
Hot Chocolate	$4
T2 teas (see tea menu)	$4

Cold drinks

Iced coffee and iced chocolate	$4
Coke and Diet Coke	$4
Lemonade, Ginger Beer, Lemon Lime and Bitters, Pink Grapefruit, Italian Red Orange	$4
Split Rock sparkling mineral water	Small $4 Large $6
Organic bottled juice Orange, Cloudy Apple, Apple Blackcurrant, Apple Carrot Ginger, Apple Strawberry	$5

No bill splitting – please pay as one account

Tea Menu

Teas are loose leaf served in a tea pot $4 per person

English breakfast

A blend of Sri Lankan broken leaf teas. A coppery, bright liquor with a full rounded flavour; stimulating and aromatic. Traditionally taken with breakfast but can be enjoyed all day with or without milk.

Earl Grey

An old favourite. Created by a Chinese mandarin for the British foreign minister, Earl Grey. Large leaf, full bodied Sri Lankan blend with fragrant bergamot essence.

Girlie Grey

Blend of earl grey with a dash of orange and lemon

Peppermint

A well known minty tonic for easing digestion. Sweet and refreshing. Enjoy all day.

Turkish apple (served by the cup)

Instant apple tisane. Not a tea as we know it. Made with a sugar powder, the tea is served hot with a cinnamon stick.

Sencha

A Japanese style sencha produced in China. This type of green tea is renowned for its grassy aroma. It has large flat leaves and produces a smooth, flavoursome smooth brew. Sweet on the palate.

Buddha's tears (served by the cup)

Hand rolled pearls of delicate green tea and jasmine blossom. One of the most exquisite of the scented teas. Watch these unfurl in the cup and enjoy the clear fragrant infusion

Orange Pekoe

Large well defined leaves from various fine Sri Lankan estates. Slightly sweet, with a bright golden liquor. Can be drunk with milk. A discerning choice.

Strawberries and cream

A strawberry sensation! Delicious summer berries freeze dried and blended with velvety yogurt flavour.

Chamomile

Whole Egyptian chamomile flowers. A delicate infusion to soothe the nerves and promote relaxation. Enjoy before retiring or when the nerves are a little frazzled.

Chai (traditionally served on soy)

T2's version of a well known Indian Blend. Complex, spicy and incredibly tasty. Brewed on half hot soy, half hot water. Served w/ honey (optional).

No bill splitting – please pay as one account