

→>> WOOLLEN MILL WINTER MENU <<-



Toasted granola, coconut yoghurt, fruit compote - GF, V, Vegan & DF \$12.00

Bacon & egg frittata, served with salad & relish - \$15.50

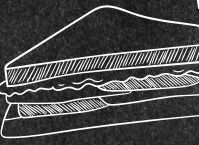
Chicken, brie & cranberry panini, dressed leaves - \$14.50

Hot roast beef, smoked cheese & onion jam panini with seasonal salad - \$14.50

Rustic ham & cheese sourdough toastie - \$14.50

Smoked salmon, cream cheese, dill & spinach bagel - GF \$15.00

Chicken & Mexican bean burrito, dressed mixed leaves & sour cream - \$14.50



→>> WINTER SALADS <<-

Served hot or cold

Small - \$15.00, Large - \$20.00

Mediterranean vegetable couscous, mint dressing - Vg, DF

Chicken satay egg noodles - DF

Penne, rocket, roast peppers & artichoke, pesto dressing, shaved parmesan - Vg

→>> HOME-MADE PIES & PASTRIES <<-

Ham & cheese scroll - V, \$9.50

Steak & cheese, Creamy chicken & sweetcorn, Mince & cheese Pie - \$9.50

Pork, fennel & apple sausage roll - DF \$10.00

→>> HOT FOOD <<-

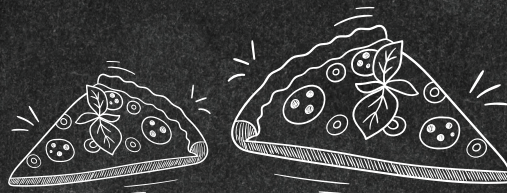
Mac & Cheese with bacon crumb - \$14.00

Seasoned wedges, sour cream & sweet chilli - V, GF \$12.00

Fries - V, Vegan, DF \$10.00

(may be cooked in shared fryer with meat products)

Popcorn chicken - \$12.00



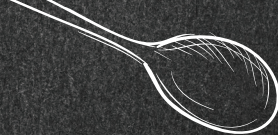
→>> HOUSE SPECIALITY WOOD OVEN PIZZAS \$22 <<- (400g base)

Margherita - Tomato, Fresh Mozzarella, Fresh Basil - V

Prosciutto - Tomato, Cured Italian Ham, Mozzarella & Rocket

Classic Pepperoni - Tomato, Pepperoni & Mozzarella





SWEET TREATS

Date & orange scones - V \$ 6.50

Muffins - V \$6.50

Sticky date pudding, caramel sauce - V \$12.50

Double chocolate brownie - GF, V \$8.50

Spiced carrot cake, served with coconut yoghurt - V, Veg, GF \$9.50

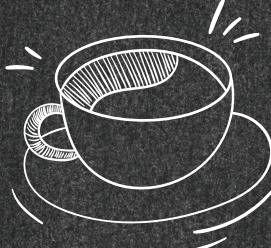
Chocolate Tart, Crème Fraîche - \$12.00

GELATO

* Waffle cone or cup *

Single \$7.50

Double \$11.00



HOT BEVERAGES

Short Black/Espresso \$5.70

Long black/Americano \$5.70

Flat White \$6.70

Cappuccino \$6.70

Latte \$6.70

Mocha / Mochaccino \$6.70

Hot Chocolate \$6.50

Iced Coffee & Iced Chocolate \$8.50

Fluffy \$2.00



Teas & Infusions \$6.00

(English Breakfast, Earl Grey, Caramel Cocoa Swirl, Finest Orange Pekoe, Organic Chamomile, Phoenix Dragon Green Tea, Strawberry and Kiwi, Manuka Leaf, Lime and Mint Mojito, Hibiscus Flower)

Matcha/Chai \$6.70

Additional Extras:

Additional Coffee Shot \$2.00

Syrup Shot \$1.50 (Salted Caramel, Chocolate, Hazelnut & Vanilla)

Plant Based Milks \$1.50 (Oat, Almond & Soy)

Marshmallows \$2.00

