MOUNTAIN RIDGE WINES

BREAKFAST till 11.30

Toasted coconut and mixed seed muesli with summer fruits and yogurt	\$16
Egg with Sourdough toast: Fried, Poached, and Scrambled With sides of: Avocado	\$10 all \$ 3
Huevos rancheros, Mexican tortilla stack of house beans, scrambled egg, avocado,	, -
cheese, sour cream and tomato salsa	\$18
Blueberry and banana pancakes with honeyed yogurt (with bacon \$20)	\$17
Breakfast tasting plate: muesli, side of summer fruits and yogurt, poached egg on toast with side of avocado and capsicum pesto	\$20
LUNCH	
House breads with dukkah, extra virgin olive oil and balsamic.	\$10
Szechuan crusted pepper squid, garden greens and preserved lemon mayonnaise entree \$16	main \$28
Corn crusted flathead tail tacos, house beans, avocado, Pico de Gallo and salad in a soft tortilla. \$28	
Grilled saffron chicken tenderloins on spinach salad, crispy sweet potato, roast tomato vinaigrei entree \$15	tte and aeoli. main \$ 27
Char Sui pulled Pork bun, pineapple relish, cucumber and chips	\$26
Vegetarian Salad of cous cous, slow roast mushrooms, rocket, roast Capsicum, grilled haloumi entree \$15	main \$24
Roast Salmon with garlic mash, wilted greens and lemon myrtle cream.	\$32
Mountain Ridge Burger with caramelized onion, Brie, capsicum pesto and chips	\$24

LIGHT MENU

Bowl of crystal bay prawns, house bread and Aioli

\$15

Mountain Ridge grazing plate: Cheese selection, marinated olives, summer fruits and crackers.

For one person: \$18. For two people: \$28

DESSERTS all \$12

Vanilla poached pears with Spanish chocolate Mousse and saviordi biscuits

Sticky date and walnut muffins with butterscotch sauce and ice cream

Lemon myrtle macerated strawberries on a hazelnut meringue with cream

KIDS MENU all \$14

Kids' mini cheese burger with chips and salad

House battered fish cocktails with chips and salad

Kids nachos with chicken, baked beans and sour cream