

BRUNCH UNTIL NOON

sweet

BANANA BREAD | 11

Our own banana bread topped with our tasty muesli served w. butter (contains almonds)

BUTTERMILK HOTCAKES | 22

w. fresh fruit, maple syrup + Greek yoghurt

ALL BUTTER CROISSANT | 10

w. our berry jam

salty

BIG BREKKY | 26.50

Bacon, 2 fried eggs, mushies, tomato, potato, greens + sourdough toast

EGG + SPINACH CROISSANT | 17

w. cheese and our delicious tomato relish W. SMOKED SALMON 21 W. BACON 19

AVOCADO ON SOURDOUGH | 18

w.chilli spiked avocado, High Valley fetta, roast vine tomatoes and our dukkah on sourdough (V)

CHOW FRITTATA | 26

Made fresh in the pan with Coolah Valley pastured eggs, fetta, pumpkin, tomato, relish, Mudgee Sourdough + greens (V)

ADD TO YOUR BRUNCH

- + BACON 5
- + FETTA 5
- + SMOKED SALMON 6
- + GLUTEN FREE BREAD 3
- + OREGANO MARINATED CHICKEN BREAST 5

FOR THE LITTLE ONES

PICKY PLATTER | 13

w.cheese, crackers, crudites, fruit, drink + suprises

PANKO CHICKEN NUGGETS | 16

w.fruit, fries, drink + suprises

BACON & CHEESE CROISSANT | 14

PANCAKES & FRUIT | 13

w.sprinkles + ice cream + maple syrup

KIDS ICECREAM | 4.5

w.sprinkles + topping (strawberry, caramel or chocolate)

SPRINKLE COOKIES | 4.5

SNACKS + SHARE PLATES ALL DAY

FRIES | 10

w. Murray River salt + our aioli

SPICED NUTS | 10

Roasted nuts tossed in a bit of sugar, salt and Indian spices

ARIL ESTATE OLIVES | 8

Plump Californian queen olives with olive oil

GARLIC FOCCACIA | 8

w. rosemary and local olive oil

ALL BUTTER CROISSANT | 10

w. our berry jam

SCONES | 11.50

w. our berry jam & Little Big Dairy co cream We also make gluten free scones

ROAST PUMPKIN ARANCINI | 17.5

w. aioli. rocket + our dukkah (x4) (Vegetable stock, contains nuts from dukkah, GF crumb)

INDULGENT PLATTER | 52

Perfect picking for 2 w. Artisan cheeses, cured meat, pickles, nuts, olives and other tasty morsels

ALL DAY LUNCH

BLT | 20

w. bacon, fresh tomato, crispy cos, aioli on sourdough

PANKO CHICKEN KATSU BURGER | 26

w. panko crumbed chicken, sriracha mayo, pickled carrot, cabbage, herbs + chilli fries

BEFF & SHIRAZ PIF | 34

w. roast potatoes, salad leaves + our tomato relish

WARM ROAST VEGETABLE SALAD | 28

Roasted beetroot, pumpkin, cauliflower and whatever else we reckon will be nice + herb + seed salad (V. GF & vegan) ADD OREGANO CHICKEN 5 ADD SMOKED SALMON 6.5 ADD HIGH VALLEY FETTA 5

SPECIAL: PASTA ALLA GREGGO | 30.50

Farfalle with S & S Italian style pork and fennel sauasge. fresh Paesanella ricotta & Grana Padano. (We think it's yum especially with a sprinkle of chilli - we serve it on the side)

SLOW COOKED LAMB W. ROAST VEGES | 37

Slow roasted lamb shoulder in Apple Tree Flat merlot w. lemon yoghurt, roast vegetables and pomegranate dressing



THIS WEEKS WINES BY THE GLASS

Black Wines | Pinot Gris 14

Dry Reisling (not sweet) | Stein's 14.50

De Beaurepaire | 'le bourbon' Rose 14.50

Enzo | First Ridge 14.50 (Shiraz -Merlot - Tempranillo blend)

Pinot Noir | Logan Weemeela 14



SWEETS WE MAKE

Belgian chocolate brownies White chocolate or Hazelnut 8.50 | t-a 7.50

Sticky date and macadamia pudding with butterscotch sauce, served with vanilla gelato 15 | t-a 14

Gluten free carrot and walnut cake w. cream cheese icing 13 | t-a 11

Persian orange and almond cake (gluten and dairy free) 12.50 | t-a 10.50

Berry and white chocolate cheescake (gluten free) w. lemon curd 15 | t-a 14

Apple and pear crumble with oat, coconut and almonds served w. vanilla gelato 15

Turkish delight rocky road 5.50

Kiddies sprinkle Cookies 4.50

Affogato (ice cream | espresso and our own biscotti) 8

Naughty Affogato w. a shot of liqueur of your choice 15

Scones w. our berry jam & Little Big Dairy co cream We also make gluten free scones 11.50

Check with our staff if we have cooked up some other sweeties

PLEASE INFORM OUR STAFF IF YOU HAVE A FOOD ALLERGY

BY MUDGEE CATERING CO
0427 791 059
HELLO@MUDGEECATERINGCO.COM.AU

W W W . M U D G E E C A T E R I N G C O . C O M . A U

CATERING | EVENTS | CELEBRATIONS | ONLINE SHOP