

Lunch Menu

Grilled chicken or ham tortilla wrap filled with chef's selection salad and house made condiments V wraps also available	\$8 each
Grilled chicken or ham toasted sandwich filled with cheese, tomato and red onion	\$8 each \$9 each with GF bread
Grilled chicken or ham garden salad (Greek on request) GF	\$12 each
Selection of local and imported cheeses served with seasonal fruit, quince paste, pawpaw, chilli and lime chutney, candied walnuts and crackers (serves approx. 4 people) (GF crackers available)	\$25
Toasted ciabatta served with a duo of house made dips (serves 4) V	\$16
Hand cut fries served with aioli and tomato sauce V	\$7
Seasonal fruit salad (for one) served with vanilla bean yoghurt and slivered almonds V	\$8

V – Vegetarian **GF** – Gluten free

Beverages

	Bottle
Cool Woods Reserve Brut, Regional South Australia A crisp, fresh and lively style	\$45
All Saints Moscato, Rutherglen, Victoria Fresh, crisp and sweet tropical notes with a light spritz	\$48
42 Degrees South Premier Cuvee, Cambridge, Tasmania Crisp, dry and refreshing with flavours of green apple	\$52
Moët & Chandon Brut Imperial, Epernay, France	\$110
Veuve Clicquot Brut NV, Reims, France	\$120

- *Please see beverage menu for full list*
- *No outside food or alcoholic beverages are allowed within the grounds, pool area, private beauty rooms or restaurant*
- *All food orders to be placed within 14 days of your wedding date*

Summergrove
ESTATE