

Horse & Camel

****see blackboard specials****

PLATES;

- \$8 PRAWNS – whole prawns in a bowl
- \$8.50 SOUP – w hot bread (**winter low season only**)
- \$20 DOZ Local Oysters natural (**when available**)
- \$28 ANTIPASTO PLATE - cheese, salami, salmon, olives, prawns, dolmades, capsicum, artichokes & hot bread
- \$28 PLOUGHMAN'S PLATE – vintage cheddar, ham, chutney, pickled onion, egg, gerkin & hot bread
- \$13 MIXED PICKS – hot panini, olive oil, dukkah, caramelized balsamic, olive tapenade & caperberries
- \$12 3x DIPS - served w hot Turkish bread
- \$16 3x CHEESES - brie, blue, vintage & water crackers
****Also Gourmet Cheeses- see blackboard****
- \$6.50 BLUE CASTELLO - w fruit & water crackers
- \$6.50 SOUTH COAST VINTAGE - tasty w fruit & water crackers
- \$6.50 BRIE - w fruit & water crackers
- \$10 PATE - w sour cream (or cornichions & pickled onion) & lavosh
- \$8 BRUSCETTA PLATE – French stick, tomato, bocconcini & basil (**seasonal**)

**\$3 extra - bread/crackers/lavosh

PICKS;

- \$6.50 olive oil & dukkah or balsamic w hot panini
- \$6 Grana Padano shavings w apple slices
- \$3.50 olives
- \$4 caperberries
- \$1each dolmades

BOWLS;

- \$4.50 Chips – plain, chicken or salt & vinegar
- \$2.50 Twisties (life's pretty str8 without)
- \$3.80 Pistachio nut

\$2.50 "eatage" p/person for any byo food
\$18 "corkage" p/bottle for any byo drinks

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COFFEE etc;

\$3.50 Flat White, latte, cappuccino

\$3.50 Long Black, espresso

\$3.80 Pot of Tea – English breakfast, Earl Grey, Jasmine Green or Peppermint

\$4 Hot Chocolate, Chai Latte

\$4.50 iced coffee, iced chocolate

\$6 Affogato – espresso & ice cream

\$11 Affogatto w frangelico or liqueur sambucca

***** 50c extra for; soy milk, decaf, double shot, French bowl

CAKES/Desert etc;

80c French Dark Chocolate

\$6.50 Chocolate Walnut Cake (GF)

\$6.50 Orange Almond Cake (GF)

\$6.50 Baked Cheese Cake

*****cakes from Wild Rye's in Pumbula*****

(winter, low season, 1 of these cakes at a time)