

COFFEE

We proudly choose Altitude Coffee, a small family owned roasting house located in Armidale, New England. Our coffee is roasted to order, ensuring that as a Cellar Door Cafe customer you enjoy high quality, fresh roasted coffee every time. Altitude beans are sourced through suppliers who are committed to providing high quality coffee using ethical trade practices. Altitude were also recently listed in The Sydney Morning Herald Good Food Guide 2011.

- Espresso all at \$4.00
- Long Black
- Flat White
- Cafe Latte
- Cappuccino
- Macchiato long/short
- Mocha
- Grounded Pleasures* Hot Chocolate
- Iced Coffee \$6.00
- Iced Chocolate \$6.00
- Add Caramel or Vanilla Monin syrup to your coffee \$0.50*

TEA

- English Breakfast
Ceylon broken leaf give this classic tea its flavour
- Earl Grey
Ceylon black tea delicately fragranced with bergamot
- Chamomile
Rejuvenating, relaxing & altogether delicious
- Green Tea*
Superbly refreshing & good for your health
- Lemongrass & Ginger
A lively blend with digestive & antioxidant benefits
- Jasmine Spice
An aromatic blend of Jasmine & sweetly spiced green tea
- Peppermint
An invigorating, soothing & calming blend
- all at \$4.00

SOFT DRINKS

- Coca-Cola all at \$3.00
- Diet Coke
- Lemonade
- Bundaberg Ginger Beer
- Soda & Lime
- Lemon, Lime & Bitters

JUICES

- Sutton's Apple Juice all at \$3.00
- Orange Juice

MILKSHAKES

- Vanilla \$6.00
- Chocolate \$6.00
- Caramel \$6.00



MORNING TEA

- Freshly baked trio of miniature pastries or danishes \$6.00
- Butter croissants \$6.00
- Homemade scones with strawberry compote & cream \$5.00
- Candied fig & ginger tart \$8.00
- Savory bacon & cheese muffins with capsicum aioli \$5.00
- Walnut biscotti \$1.50





STARTERS

Pumpkin Soup **\$11.00**

Warm country style seasonal soup served with toasted Turkish bread
Try with the 09' Cellar Collection Semillon

Pork & Pistachio Terrine **\$13.00**

A rustic pork, chicken and pistachio terrine, made in house and served with pickled red cabbage, Dijonnaise and crisp twice baked sourdough
Try with the 09' Merlot

Dukka **\$8.00**

Our special blend of almonds, hazelnuts and spices, served with extra virgin olive oil, reduced Balsamic vinegar and grilled Turkish bread
Try with the 09' Viognier

Duo of Dips **\$8.00**

Our homemade dips served with twice baked sourdough *ask us for todays varieties*
Try with a refreshing glass of NV Rose'

Regional Antipasto Platter for 2 people **\$24.00**

A tasting plate of local cured meats and salami, Granite Belt Dairy cheese, our own pickled vegetables, local seasonal fruit and Vivienne's Cottage chutney, served with crisp twice baked sourdough
Try with the 09' Petit Verdot

OPEN SANDWICHES

available on Gluten Free bread upon request

Locally Smoked Chicken with avocado aioli & seasonal leaves **\$15.50**

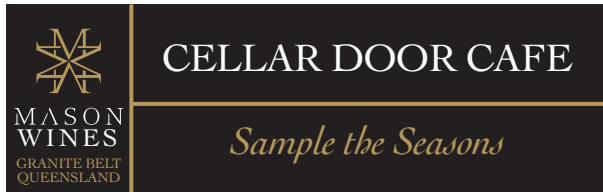
Try with the 09' Verdelho

Local Salami with roasted red peppers & homemade pesto **\$16.50**

Try with the 09' Shiraz Viognier

Deep Sea Prawns with homemade capsicum aioli & seasonal leaves **\$19.50**

Try with the 09' Semillon Sauvignon Blanc



MAINS

Chicken Mignon **\$21.50**

Tender chicken thigh meat hand rolled in bacon, served with potato gratin and seasonal vegetables
Try with the 09' Verdelho

Rib Fillet Sandwich **\$21.50**

Premium Rib Fillet, bacon and caramelised onions served with chips and salad
Try with the 09' Cabernet Sauvignon

Sausages & Mash **\$21.50**

Tenterfield 'Premier Meats' award winning sausages with peppered Parmesan mashed potato & caramelised red onion
Try with the 09' Petit Verdot

Garlic & Chilli Prawn Spaghetti **\$23.50**

Al dente spaghetti with deep sea prawns, garlic & fresh chilli in cream sauce
Try with the '09 Semillon Sauvignon Blanc

Beef & Shiraz Hotpot **\$21.50**

Rump steak slow cooked in a Shiraz jus topped with puff pastry, served with mashed potato and mushy peas
Try with the 09' Shiraz or Cellar Collection Shiraz

Seasonal Vegetable Lasagne **\$21.50**

Homemade seasonal vegetable lasagne served with our famous tomato sauce and Feta salad
Try with the '09 Wooded Chardonnay

SIDES

all at \$5.00

Crunchy Fries
Seasonal Vegetables
Seasonal Salad



DESSERT

Couverture Chocolate Cake	\$9.00
Chocolate and more chocolate with a garnish of cream	
Creme Brulee	\$10.00
Classic homemade French vanilla bean custard with toffee sugar top	
Sticky Date Pudding	\$9.00
Homemade sticky date pudding served warm with hot butterscotch sauce	
Baked Apple & Toffee Cheesecake	\$9.00
Toffee baked cheesecake with sliced apple topping and toffee layers	
Port Poached Pears	\$10.00
Pears poached in Mason Wines Vintage Port, cinnamon and nutmeg on a spiced shortbread biscuit	
White Chocolate & Macadamia Brownie	\$9.00
Rich and delicious white chocolate brownie with toasted macadamia nuts	
Affogato	\$7.50
A double espresso shot of Altitude coffee with rich vanilla ice-cream	
Granite Belt Dairy Cheese Plate	\$16.00
A selection of very special local cheeses served with twice baked sourdough, grapes and Vivienne's cottage date chutney	

*Our Vintage Port makes the perfect accompaniment to all desserts or a cheese plate
Bottle \$20.00 / Glass \$4.50*