

THOMAS'S BACH

DAILY 11 AM - 5 PM

// GRAZING FOR THE TABLE //

POTATO SOURDOUGH COB LOAF

kiwi roasted onion dip (baked to order allow 10mins)

GF On request \$12

LOCAL OYSTERS

Natural - side of lemon wedges, pickled shallots and Chardonnay vinegar **GF** \$4 each

Baked - Kilpatric (min. order of 3) \$4.5 each

FIZZ battered (min. order of 3) \$4.5 each

BACH BOARDS

Cured meat selection, meatloaf, pickled vegetables, today's bread, selection chutney and dips **GF** On request \$28/\$42

LOCAL CHEESEBOARD

staff will confirm today's offering
choose 1, 2, or 3

Served with roasted nuts, dried fruits, chutney, honey, today's bread selection and crackers

GF On request \$15 per cheese

TWICE COOKED HAND CUT FRIES

with spiced Bach seasoning
tomato ketchup/aioli **GF** \$10

WHOLE BAKED BRIE fig and apple chutney,
walnut bread \$19

CROQUETTES MEAT OR VEG romesco sauce,
rocket parmesan salad \$18



HIGH TEA

OUR SIGNATURE OFFERING

A taste of New Zealand vintage dishes created with a contemporary twist.

Served with a glass of our FIZZ bubbles
Three tiers of great tastes, to linger over...

BOTTOM TIER

Selection of fresh breads, cheese, dried fruits,
savoury nuts, hummus, chutneys

MIDDLE TIER

Chicken, leek and mushroom pie,
smoked salmon fillet, traditional meatloaf

TOP TIER

Pavlova - a New Zealand icon, smashed and layered with mascarpone-lemon curd-roasted
roasted winter fruits, berry compote

May contain trace amounts of gluten

*Due to table size, there may be
multiple servings on one stand

\$45 single person serving

VG Or **GF** On request

SWEET OFFERINGS

PAVLOVA roasted winter fruits with
mascarpone-lemon curd and berry compote \$16

May contain trace amounts of gluten

APPLE & RHUBARB ANZAC CRUMBLE

housemade custard **V** **GF** On request \$14

STICKY DATE PUDDING

butterscotch sauce & mascarpone cream \$14

CHOCOLATE FONDANT

mascarpone cream & berry compote \$16

VEGAN HAZELNUT CHOCOLATE CHEEZE

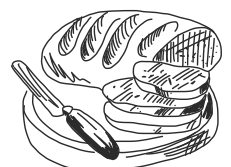
CAKE fruit compote, coconut cream **V** \$14

ICE CREAM/SORBET choice of two of today's

selection with brandy snap **V** \$12

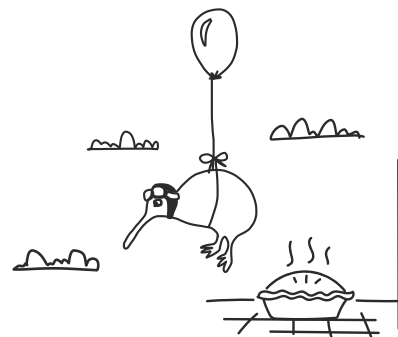
NEED MORE BREAD... \$5

GF Option surcharge \$3



LUNCH

SERVED DAILY 11 AM - 3.30 PM



ON THE BOARD

SAVOURY & SWEET soup of the day, cheese & vegetable toastie, apple & dried fruit slice **\$24**

FISH OF THE DAY fillet panko crumbed on cumin & turmeric ciabatta, chunky tartare sauce **\$26**

add hand cut chips **+\$5**



CASSEROLE PORK & FENNEL SAUSAGE

chorizo, cannelloni beans, capsicum, tomatoes, spinach, toasted baguette, winter slaw **\$27**

GLAZED MEATLOAF on bubble & squeak, fried egg, beetroot ketchup, grilled baguette **\$26**

SMOKED SALMON SALAD

winter greens, beets, feta **\$27**

GNOCCHI pumpkin puree, kale, candied walnuts, cheese **V \$26**

BUBBLE & SQUEAK tomato chutney, winter slaw **V \$22**

VEGETARIAN BURGER mixed vegetable, black bean, caramelized onion, winter greens, cheese, hot beetroot ketchup

V On request \$26

add hand cut chips **+\$5**



THE PIE KITCHEN

Our pies are baked to order, allow 20mins

SHEPHERD'S PIE

slow braised lamb shoulder and mushy peas **GF \$27**

BRAISED BEEF

in red wine baby vegetables **\$27**

SMOKED CHICKEN

tarragon, leek and mushroom **\$27**

VEGETARIAN/VEGAN

vegan pastry, kumara, spinach, chickpea, pumpkin, kale, black beans, mushroom and coconut cream **V \$25**

All pies served with winter slaw

SIDES

All **GF** & **V**

POTATO MASH truffle infused or baked tasty cheese **\$10**

ROASTED HONEY GLAZED

root vegetables **V On request \$10**

WINTER SALAD GREENS

with cucumber & tomato **\$10**

BRAISED WINTER GREENS \$10

TWICE COOKED HAND CUT FRIES

spiced Bach seasoning
tomato ketchup/aioli **\$10**



GF Option surcharge **\$3**

DINNER

5 PM - 9 PM

GRAZING FOR THE TABLE

POTATO SOURDOUGH COB LOAF

kiwi roasted onion dip (baked to order allow 10mins)

GF On request \$12

LOCAL OYSTERS

Natural – side of lemon wedges, pickled shallots and Chardonnay vinegar **GF** \$4 each

Baked – Kilpatric (min. order of 3) \$4.5 each

FIZZ battered (min. order of 3) \$4.5 each

DINNER BOARD cured meats, glazed meatloaf, pickled vegetables, aged cheddar, fig and apple chutney, crostini \$32

STARTERS

SOUP OF THE DAY grilled baguette spinach goats cheese **V** On request \$12

WHOLE BAKED BRIE fig and apple chutney walnut bread \$19

CHOPPED HOUSE SMOKED SALMON MOUSSE fresh herbs, lemon, toasted ciabatta \$16

CROQUETTES MEAT OR VEG romesco sauce, rocket parmesan salad \$18

GNOCCHI pumpkin puree, kale, candied walnuts, cheese **V** \$18/\$26 main

SIDES All GF & V

POTATO MASH truffle infused or baked tasty cheese \$10

ROASTED HONEY GLAZED root vegetables **V** On request \$10

WINTER SALAD GREENS with cucumber & tomato \$10

BRAISED WINTER GREENS \$10


TWICE COOKED HAND CUT FRIES spiced Bach seasoning tomato ketchup/aioli \$10

MAINS



CHEF'S CHOICE


FISH & CHIPS herb and parmesan 

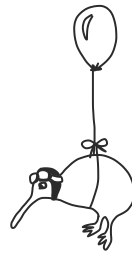
 encrusted fish of the day on pea mash with tartare sauce and twice cooked chips \$34

GRILLED BEEF SIRLOIN shoe string fries and your choice of pepper jus, or bernaise sauce \$34 add fried egg \$3

CASSEROLE PORK & FENNEL SAUSAGE chorizo, cannelloni beans, capsicum, tomatoes, spinach, toasted baguette, winter slaw \$27

SHEPHERD'S PIE


slow braised lamb shoulder and mushy peas with roasted honey glazed vegetables **GF** \$30 



BRAISED BEEF PIE

in red wine with potato mash \$30 

SMOKED CHICKEN PIE

tarragon, leek and mushroom with braised winter greens \$30 

VEGETARIAN PIE

vegan pastry, kumara, spinach, chickpea, pumpkin, kale, black beans, mushroom and coconut cream with braised winter greens **VG** \$28



GF

*Option surcharge \$3



SWEET OFFERINGS

PAVLOVA roasted winter fruits with mascarpone-lemon curd and berry compote **\$16**

May contain trace amounts of gluten

APPLE & RHUBARB ANZAC CRUMBLE
housemade custard **V GF** On request **\$14**

STICKY DATE PUDDING butterscotch sauce & mascarpone cream **\$14**

CHOCOLATE FONDANT mascarpone cream & berry compote **\$16**

VEGAN HAZELNUT CHOCOLATE CHEEZECAKE
fruit compote, coconut cream **V** **\$14**

ICE CREAM/SORBET choice of two of today's selection with brandy snap **V** **\$12**

COFFEE

SHORT BLACK \$3.5

FLAT WHITE, CAPPUCCINO, MOCHA, HOT CHOCOLATE \$4.5

SUPER SIZE +\$1.5 // KIDS FLUFFY +\$3

MILK Trim/Regular Soy, Almond milk **+50c**

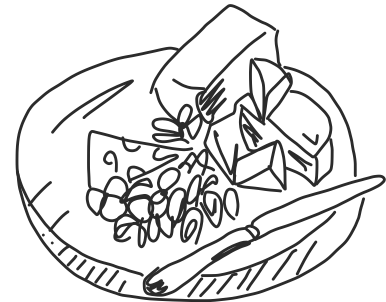
LOCAL CHEESEBOARD

staff will confirm today's offering

choose 1, 2, or 3

Served with roasted nuts, dried fruits, chutney, honey, today's bread selection and crackers

GF On request **\$15 per cheese**



GF Option surcharge **\$3**

TEA

TEA POT FOR 1/2 \$4.5/\$6.5

English Breakfast, Earl Grey, Green, Peppermint, Lemon & Ginger, Raspberry, Camomile

Add a serving of local honey **50c**

