

Starters, Light Snacks and Sweets

Cold soft drinks and water from just \$1.50! Local wines by the bottle from only \$15.00! Locally roasted coffees for only \$2.95 or 4 for \$10!

House-made Banana Bread (V) \$5.00 (Take away)

Moist , gluten free and full of real banana goodness. Baked on site. Served with butter.

Utter Nutter Choc Brownie (V) \$5.50 (Take away) This house-made brownie is rich, moist and full of walnuts. Topped with lashings of sour cream chocolate ganache for a decadent European twist and finished with locally made Picky Picky Honey Roasted Peanuts. **NEW!**

Gluten Free Cheesecake Slice (V) \$6.00 (Take away available)

Locally hand-made, rich and silky smooth. Ask staff for available flavours.

Creamy Potato & Bacon Salad (DF) \$5.50 (Take away)

Chat potatoes, Locally Smoked Belly Bacon, free range egg , New England Larder Onion Jam and lashings of creamy whole egg dill mayo. Served on a bed of fresh lettuce.

“Bit-on-the-side” salad (V) \$5.50 (Meal size serving \$9.50) (Take away)

A small side salad with locally grown Bunya Red Farms capers, Bunnyconnellen Idleness Olives and crumbled Olympus Fetta atop lettuce and tomato, with New England Larder Caramelised Balsamic Vinegar and Pressed Purity Cold Pressed Natural Avocado oil to drizzle. **Add Pork Belly for \$2.00**

“Chin”Chilli Con Carne \$7.50 (Take away)

A hearty pot of Mexican goodness, with a dash of Chinchilli Hot & Smokey Sauce plus Habanero Preserve for spice, finished with white corn tortilla strips and Kenilworth Sweet Chilli & Coriander cheese.

Cheese plate for 1 (V) \$9.50 (Take away available)

A light, simple snack of boutique cheese and chutney, served with crackers.

Bruschetta (2 slices) (DF) (Vegan) \$9.50 (Take away available)

Housemade flatbread topped with ripe tomato, red onion & basil bruschetta, drizzled in Pressed Purity Avocado Oil and New England Larder Caramelised Balsamic Vinegar.

Kabana Melt (2 slices) \$14.00 (Take away available) (Pulled Pork Option available)

2 slices of housemade gluten free flatbread with New England Larder Red Capsicum Relish and locally smoked kabana topped with melted cheese.

Terrine Plate for 1 (DF) \$14.00 (Take away available)

Served in the French style, with a half slice of Artisan terrine atop a bed of lettuce, with Richards Country Kitchen Corn Relish and toasted housemade flatbread.

Why not grab an ice cream, chocolate mousse, fudge, biscuit or a peanut cluster for “dessert”!

At times we may be very busy with other customers and we greatly appreciate your patience with your order. Please ask staff for approximate wait time. Meals available Tuesday to Saturday.

Find us down the laneway at Shop 4/36 Alford Street, KINGAROY

Share Platters and Samplers

Antipasto Platter for 1 \$14.00 (Take away available)

Locally smoked smallgoods served with local chutney, olives and cheese, served with crackers.

Ploughman's Platter For 2 \$28.00 (Take away option available) For 4 \$44.00 (Dine In only)

Aged Cheddar or Washed Rind Cheese complimented by local caperberries, olives, chutney, smoked smallgoods and pickled onions. Served with housemade flatbread.

Cheese Platter For 2 \$28.00 (Take away option available) For 4 \$44.00 (Dine In only)

A selection of locally produced olives, chutney, smoked smallgoods, Oil & Dukkah, pickles and cheeses. Served with housemade flatbread and crackers. **(Vegetarian and Vegan Options available)**

“Good to Go” Light Meals **(all served in natural biodegradable packaging)**

Slow Roasted Pork with Creamy Potato and Bacon Salad (DF) \$9.50 (Take away)

Succulent Barkers Creek Striploin served on a bed of lettuce with our Creamy Potato and Bacon Salad, with New England Larder Dried Fig and Apple Chutney on the side.

Beef ‘n’ Bean Nachos \$9.50 (Take away) (Pulled Pork Option available \$10.50)

Chilli Con Carne atop a bed of spicy tortilla chips, melted Kenilworth Sweet Chilli and Coriander cheese, finished with a dollop of sour cream and New England Larder Red Capsicum Relish.

Swiss BLT Wrap \$9.50 (Take away) (Pulled Pork & Fetta Option available \$10.50)

A filling combo of fresh lettuce, ripe tomato, locally smoked belly bacon, Kenilworth Queensland Swiss Cheese, New England Larder Onion Jam and whole egg mayo on a soft gluten free wrap.

The “Ham-embert” Wrap \$9.50 (Take away)

Fresh lettuce, Woombye Camembert, Frohlies Meats Double Smoked Country Leg Ham, Bunnyconnellen “Backgammon” Tapenade and whole egg mayo on a soft gluten free wrap.

Pork Belly Peanut Pocket (DF) \$9.50 (Take away)

A hearty wrap filled with whole egg mayo, fresh lettuce, ripe tomato, Barker’s Creek Pork Belly, crunchy Sweet Chilli & Lime Peanuts, all topped with a house-made peanut butter, local honey, garlic & New England Larder White Balsamic dressing, all served in a convenient, soft, gluten free wrap.

Chicken Peanut Masala (DF) \$9.50 (Take away) Add Gluten Free Pappadums for \$1.50

A rich, creamy Indian-style sauce with mixed root vegetables, succulent chicken, Pressed Purity Crunchy peanut butter & a hint of Chinchilli Habanero & Cayenne Chilli Sauce. Served on rice.

Rosemary’s Quirky Quiche (V) \$9.50 (Take away)

A crustless-style made with free range eggs, Richard’ Country Kitchen Corn Relish & Dill Pickles, Olympus Fetta and Kenilworth Roast Garlic & Cracked Pepper cheese. Served warm with a simple Mediterranean salad (includes Bunya Red Farm Capers and Bunnyconnellen Idleness Olives).

“Hail, Caesar!” Salad \$9.50 (Take away) Add Pork Belly for \$2.00

Fresh lettuce topped with free range egg, locally smoked bacon, crunchy croutons, shaved Kenilworth Cheese Matured Cheddar and a rich creamy dressing showcasing New England Larder White Balsamic Vinegar.

NEW!

Hot and Smokey Tacos \$9.50 (Take away) (Pulled Pork Option available \$10.50)

2 x Tacos with our Chilli Con Carne, melted Sweet Chilli and Coriander cheese, Chinchilli “Hot and Smokey” sauce, lettuce, tomato, onion and basil.

Sensational Salmon Salad \$9.50 (Take away)

Fresh Lettuce topped with Cassis Duck Fat-Roasted Sweet Potatoes, crumbled Olympus Fetta, ripe tomato and Cassis Cold Smoked Tasmanian Salmon and topped with a Dill, Garlic and Bunya Red Farm Caper Cream dressing.

NEW!