

## WINE LIST

### WHITE

Glass	Bottle
Borrodell Sauvignon Blanc, Orange NSW	<b>45</b>
Cofield Riesling, King Valley VIC	<b>43</b>
Trentham Vermentino, Murray Darling NSW	<b>9.5 38</b>
Logan Chardonnay, Tumbarumba NSW	<b>9.5 44</b>
Tar & Roses Pinot Grigio, Nagambie VIC	<b>9.5 43</b>
House White Sauvignon Blanc   Chardonnay Pinot Grigio   Moscato	<b>7.5 29</b>
Jacob's Creek 200ml Chardonnay   Sauvignon Blanc	<b>8</b>

### SPARKLING

Moppitty Vineyard Chardonnay Pinot Noir, Young NSW	<b>39</b>
NV St Leonards Sparkling Brut, Wahgunyah VIC	<b>51</b>
House Sparkling NV Brut, Barossa Valley, SA	<b>28</b>
De Bortoli 200ml Prosecco, King Valley, VIC	<b>9.5</b>
De Bortoli 200ml Prosecco Rose, King Valley, VIC	<b>9.5</b>
Jacob's Creek 200ml Chardonnay Pinot Noir	<b>9.5</b>

### RED

Glass	Bottle
Audrey Wilkinson Tempranillo, Pokolbin NSW	<b>41</b>
Campbells Bobby Burns Shiraz, Rutherglen VIC	<b>43</b>
Chrismont LaZona Barbera, King Valley VIC	<b>48</b>
Lethbridge Nebbiolo, Geelong VIC	<b>59</b>
Logan Apple Tree Flat Shiraz, Mudgee NSW	<b>9.5 38</b>
Printhie Mountain Range Merlot, Orange NSW	<b>9.5 39</b>
House Red Merlot or Shiraz	<b>7.5 29</b>
Jacob's Creek 200ml Merlot, Shiraz Cabernet	<b>8</b>

### ROSE

Glass	Bottle
All Saints Estate Rosa Rose Cabernet Sauvignon, Wahgunyah VIC	<b>48</b>
House Rose Rose, Riverina NSW	<b>7.5 29</b>
De Bortoli 200ml Prosecco Rose, King Valley, VIC	<b>9.5</b>



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## LUNCH MENU



THE  
CAFÉ

MONDAY TO SUNDAY  
12:00PM TO 3:00PM

## SOFT DRINKS

SOFT DRINK GLASS      Jug **14.5**    Glass **4.5**

Pepsi | Pepsi Max | Lemonade  
Pink Lemonade | Ginger Ale | Soda Water  
Tonic Water | Lemon Squash | Lemon Lime Bitters

SOFT DRINK CAN      **4.5**

Coca Cola, Coke No Sugar

SAN PELLEGRINO SPARKLING CAN      **5.5**

Lemon | Blood Orange | Orange  
Orange and Pomegranate

SAN PELLEGRINO Sparkling 500ml      **5**

ACQUA PANNA Still Water      **4.5**

RED BULL      **6.5**

SPRING VALLEY JUICE      **5**

Apple | Orange

GINGER BEER      **5.5**

DIET GINGER BEER      **5.5**

## COFFEE AND TEA

ESPRESSO      **4**

MACCHIATO, PICCOLO      **4**

CAPPUCCINO      Reg **4.5**    Lge **5**

FLAT WHITE      Reg **4.5**    Lge **5**

LATTE      Reg **4.5**    Lge **5**

MOCHA      **5**

LONG BLACK      **4**

HOT CHOCOLATE      **5**

CHAI LATTE      **5**

POT OF T2 LOOSE TEA      **4.5**

English Breakfast  
French Earl Grey  
Camomile  
Peppermint  
Green Rose Tea  
Lemongrass & Ginger

MILKSHAKE      **6**

Chocolate | Strawberry | Caramel

## DESSERTS

TIRAMISU      **12**

Italian Sponge Biscuits dipped in coffee, layered with mascarpone cheese, whipped cream and dusted with chocolate

VANILLA PANNA COTTA      **12**

Creamy Italian custard dessert with vanilla bean served with strawberry compote

PURE GELATO

Chocolate | Vanilla | Mango | Strawberry | Lemon |  
Salted Caramel | Pistachio

1x Scoop **5**    /    2x Scoops **7**    /    3x Scoops **9**

## STARTERS

GARLIC BREAD      **7**

6 slices per serve

BOWL OF FRIES      **6**

GRILLED HALLOUMI      **13**

With lemon wedge

CHICKEN WINGS      **15**

Crumbed wings with lime served with aioli

## SALADS

CHICKEN AVOCADO SALAD      **25**

Grilled chicken mixed leaf salad, avocado, roasted pine nuts, cherry tomatoes, Spanish onions and cucumber with honey mustard dressing

ITALIAN SALAD      **12**

Mixed leaves, Spanish onion, olives, tomato, cucumber, olive oil and vinaigrette

GREEK SALAD      **15**

Spanish onion, tomato, cucumber, olives, feta cheese, olive oil and vinaigrette

CAPRESE SALAD      **16**

Tomato salad, burrata, basil, oregano & olive oil, served with wood fired bread

EXTRA CHICKEN      **6**

## KIDS MENU

**14**

NUGGETS & CHIPS

FISH & CHIPS

SCHNITZEL & CHIPS

RIGATONI NAPOLETANA

SPAGHETTI BOLOGNESE

## MAINS

CRISPY SKIN SALMON FILLET      **31**

With kipfler potatoes, green vegetables, avocado puree & lemon

SEAFOOD PLATTER FOR ONE      **49**

Grilled barramundi, crumbed calamari, garlic prawns and grilled octopus, served with chips, salad and tartare sauce

BEER BATTERED FLATHEAD      **20**

Served with chips, lemon & tartare sauce

CHICKEN SCHNITZEL      **24**

Served with chips, salad & your choice of sauce: Mushroom, Pepper, Diane or Gravy

CHICKEN SCHNITZEL PARMIGIANA      **27**

Topped with cheese & Napoletana sauce, served with chips & salad

LAMB SOUVLAKI      **28**

Lamb skewers, pita bread and tzatziki, served with Greek salad & chips

ANGUS RUMP STEAK 250G      **29**

Served with chips, salad & your choice of sauce: Mushroom, Pepper, Diane or Gravy

RIGATONI ALLA NORMA      **22**

Eggplant, onion, chilli & basil in Napoletana sauce topped with salted ricotta

BEEF POT PIE      **24**

Slow cooked tender beef in a red wine sauce, carrots, onions and green peppercorn served with mashed potato and gravy sauce

ZUCCHINI FRITTERS      **19**

Made with zucchini and sweet corn topped with smashed avocado, rocket, shaved parmesan and balsamic glaze

ADD BACON      **3**

## BURGERS

ANGUS DELUXE BURGER      **23**

Angus beef patty, crispy bacon, caramelised onion, lettuce, tomato, cheddar cheese & BBQ sauce, served with chips

VEGETARIAN BURGER      **19**

Grilled halloumi cheese, baked sweet potato, lettuce, tomatoes, avocado & mayonnaise, served with chips

SOUTHERN FRIED CHICKEN BURGER      **20**

Butter milk crumbed chicken, cheddar cheese, lettuce, tomato, chipotle mayo, served with chips



Please see our cake display at the bar  
for this week's cakes