



# EAT

## **Warm Pretzel \$6**

A large pretzel served with locally farmed mustard.

## **Tapas \$6**

Delectable bites served with crackers. Choose from:

Marinated Olives

Antipasto

Assorted Cheeses

Roasted Almonds

Cured and Smoked Meats

Hummus

Combine four of the above tapas plates for \$20

## **Ariccia Panini \$8**

Layered with Porchetta, apple wood smoked cheddar, cranberry tapenade and pecans.

## **Tuscany Panini \$8**

Stuffed with Tuscan ham, Port Salut cheese and muffaletta.

## **Grilled Sausage \$6**

Authentic Chorizo on a fresh baked baguette, with locally farmed mustard.

## **Beer and Cheddar Soup \$5**

With smooth red ale and aged cheddar cheese.

## **Pastries \$7**

Choose from an indulgent assortment of locally handcrafted pastries.

**Whistle**  
**Stop**  
CAFÉ

All prices include tax.



# DRINK

## **Wine by the Glass \$8**

Apothic White  
Apothic Red  
Valpolicella Classico  
R. Mondavi Woodbridge Pinot Grigio

## **Premium Wine by the Glass \$9**

Oyster Bay Sauvignon Blanc  
The Show Malbec  
Wolf Blass Yellow Label Cabernet  
Penfold's Koonunga Hill Chardonnay

## **Imported Beer \$6.75**

Corona  
Stella Artois  
Heineken

## **Premium Imported Beer and Cider \$8**

Becks  
Czech Mate  
Grolsch  
Innis and Gunn  
Kronenbourg  
Pilsner Urquell  
Sam Adams  
Strongbow



All prices include tax.

