

- 13.50 **Muesli & Fresh Fruit (V)**  
Homemade toasted granola muesli served with fresh fruit, milk & natural yoghurt
- 21.50 **Third Place BIG ONE**  
Toasted ciabatta, 2 kransky sausages, potato hash, grilled vine ripened tomatoes, streaky bacon, roasted portabello mushroom, caramelised onion jam & 2 eggs (poached, scrambled or fried)
- 13.50 **Eggs 'Bene' (V)**  
Toasted ciabatta topped with wilted spinach, 2 poached eggs & hollandaise sauce  
Smoked salmon extra \$7.50 Bacon, ham or avocado extra \$3.50
- 17.50 **Creamy Mushrooms on Toast (V)**  
Mushrooms sautéed with onion, served in a creamy white wine sauce on toasted ciabatta with oven roasted vine ripened tomatoes & a roasted portobello mushroom  
Bacon or kransky sausages extra \$3.50
- 15.50 **Potato Hash Stack (V) (GF)**  
Homemade crispy potato & parmesan hash cakes towered with avocado & served with grilled tomatoes, tomato salsa & salad greens  
Smoked salmon extra \$7.50 Bacon extra \$3.50
- 17.50 **Roasted Kumara Mumble Jumble**  
Roasted sweet potato combined with fried tomatoes, caramelised onions & chorizo sausage, topped with a poached egg & hollandaise sauce
- 16.50 **French Toast (V)**  
3 pieces of french stick dipped in an egg & cinnamon mix, fried then dusted with a cinnamon sugar & served with an apple compote, maple syrup & whipped cream
- 16.50 **Vanilla Pancakes**  
2 american style pancakes with 2 rashers of bacon, fresh banana, maple syrup & whipped cream  
(½ portion \$10.50)
- 15.00 **Lite Breakfast**  
Wholemeal toast served with a poached egg, potato rosti, kransky sausage & fresh seasonal fruit
- 7.50 **Eggs on Toast (V)**  
Toasted ciabatta served with your choice of 2 eggs (poached, scrambled or fried)
- 7.50 **Ciabatta Toast & Spreads (V)**  
3 pieces of toasted ciabatta with butter & 2 jams
- 3.50 **Extras**
- |                           |                        |  |
|---------------------------|------------------------|--|
| Kransky sausages (2) (GF) | Creamy mushrooms       | Eggs (2) (poached, scrambled or fried) |
| Potato rostis (2) (GF)    | Sautéed mushrooms      | Gluten free bread or toast (2)         |
| Hash browns (2)           | Fresh tomato large (1) | Ciabatta toast (2)                     |
| Streaky bacon (2)         | Roasted tomatoes (2)   | Baked beans                            |
| Avocado quarter           | Smoked salmon \$7.50   | Spinach                                |

# Third Place Café

## Lunch 7.30am – 2.30pm

- 12.50 **Soup of the Day**  
Made fresh on the premises & served with toasted ciabatta & butter
- 21.50 **Moroccan Chicken Salad (GF) (DF)**  
Tender strips of corn fed chicken coated in a Moroccan seasoning, seared & served on a green salad with toasted cashews, sweet chilli & aioli dressing
- 17.50 **Fresh Fish of the Day with Salad (DF)**  
Fresh fish fillets pan fried & served with a mango salsa & a fresh garden salad
- 19.50 **Third Place Steak Sandwich & Fries (DF)**  
150gm prime sirloin beef steak cooked medium, inside grilled focaccia bread with lettuce, tomato, cucumber, caramelised onions & topped with a beetroot relish & aioli dressing
- 21.50 **Middle Eastern Spring Lamb Platter**  
Spiced seared spring lamb strips accompanied with toasted pita bread, crispy falafels, hummus, mint yoghurt, shredded lettuce & kasundi relish
- 19.50 **Fish & Chips (DF)**  
Fresh fish fillets coated in a crispy soda water batter with crunchy hot chips, fresh garden salad & our homemade tartare sauce (½ portion \$13.50)
- 23.50 **Salmon Steaks (DF)**  
Thai infused grilled salmon steak with a coconut basmati rice, lemon hollandaise sauce & a fresh cucumber, radish, pickled ginger & edamame bean salad
- 19.50 **Prawn Salad (GF) (DF)**  
Pan fried Thai chilli prawn salad with mesculin lettuce & vermicelli, topped with roasted peanuts & a coriander & lime dressing
- 17.50 **Beef Burger**  
Toasted sesame seed bun with a beef pattie, lettuce, tomato, camembert, aioli, relish & fries
- 15.00 **BLT**  
Bacon, lettuce & tomato with aioli dressing, toasted focaccia bread & fries
- 18.50 **BLAT**  
Bacon, lettuce, avocado & tomato with aioli dressing, toasted focaccia bread & fries
- 16.50 **BELT**  
Bacon, egg, lettuce & tomato with aioli dressing, toasted focaccia bread & fries
- 5.50 **Toasted Sandwich** Ham & cheese
- 7.50 **Kids Menu**  
Chicken nuggets (4) & fries  
Baked beans on toast (V)  
Mini hot dogs (3) & fries  
Fresh fruit salad small (V) (GF)
- Hot Chips (v)** with tomato sauce or aioli    small \$5.50    large \$9.50
- Hot Wedges (v)** with sour cream    small \$6.50    large \$10.50

# Third Place Café

## Kids Menu 7.30am – 2.30pm

- 6.50 **Kids Granola Muesli (V)**  
Homemade toasted granola muesli served with milk & natural yoghurt
- 7.50 **Small Fresh Fruit salad (V) (GF)**
- 10.50 **Kids Vanilla Pancakes**  
One American style pancake with a rasher of bacon, fresh banana, maple syrup & whipped cream
- 7.50 **Eggs on Ciabatta Toast (V)**  
Toasted Ciabatta served with 2 eggs poached, scrambled or fried
- 3.50 **Extras** Kransky sausage (2) (GF)  
Hash browns (2) (V)  
Streaky bacon (2)
- 13.50 **Kids Fish & Chips (DF)**  
Fresh Fish Fillet coated in a crispy batter with crunchy hot chips, fresh green salad & tomato sauce
- 7.50 **Chicken nuggets (4) with chips**
- 7.50 **Mini Hot dogs (3) and chips**
- 7.50 **Baked beans on Ciabatta Toast (V)**
- 5.50 **Toasted Sandwich** Ham & cheese
- 5.50 **Small Hot Chips (V)** served with tomato sauce
- 6.50 **Small Hot Wedges (V)** served with sour cream
- 5.50 **Chocolate Sundae** 2 scoops of vanilla ice cream served with chocolate sauce & whipped cream

### Kids Drinks

Small glass of orange juice		2.00
Anchor calci yum 250ml	chocolate / banana / strawberry	2.50
Keri sipper bottle 250ml	apple / apple & blackcurrant	3.50
Small milkshakes	chocolate / strawberry / vanilla / lime	3.50

(GF) Gluten Free

(V) Vegetarian

(DF) Dairy Free



EST. 1987

SHERWOOD  
ESTATE

WINEMAKERS WITH THE PERSONAL TOUCH

## WHITE WINE

**Stoney Range Sauvignon Blanc.....Glass 9.80 / Bottle 39.00**

Displaying gooseberry, guava & passionfruit notes, the palate is crisp, tangy & refreshing.

**Stoney Range Chardonnay.....Glass 9.80 / Bottle 39.00**

A dry creamy medium bodied wine, full of ripe peachy characters with subtle oak flavours.

**Stoney Range Pinot Gris.....Glass 9.80 / Bottle 39.00**

Displaying hints of elegant florals with intense pear & peach aromas.

**Stoney Range Riesling.....Glass 9.80 / Bottle 39.00**

Intensely aromatic with elegant lemon, lime & red apple fruit flavours.

## ROSÉ

**Stoney Range Pinot Noir Rosé.....Glass 10.80 / Bottle 43.00**

Ripe strawberry fruit characters complement a rich creamy texture.

## RED WINE

**Stoney Range Pinot Noir.....Glass 11.50 / Bottle 46.00**

Luscious aromas of raspberry & black plum. Oak aging adds a spicy complexity.

**Tea Tree Gully Shiraz.....Glass 9.80 / Bottle 39.00**

Sweet dark fruit notes of plum & blackcurrant, layered with hints of aniseed & chocolate.

## SPARKLING WINE

**Lindauer Brut Cuvée 200ml.....Bottle 11.95**

The palate is crisp, complex & well balanced, with a full flavour & lasting taste.

**Lindauer Sparkling Sauvignon Blanc 200ml.....Bottle 11.95**

Zesty passionfruit & fresh gooseberry flavours, offering ripe fruit flavours.

**Lindauer Sparkling Pinot Gris 200ml.....Bottle 11.95**

Pear flavours with a hint of ginger. An off-dry style with excellent balance.

# Hot Drinks Menu

	Sm	Med	Lge	XLge
<b>Espresso</b>	4.00			
<b>Long Black = Americano</b>	4.00	4.00	4.00	4.00
<b>Macchiato</b>	4.00			
<b>Piccalo</b>	4.50			
<b>Flat white</b>	4.00	4.20	5.50	6.00
<b>Cappuccino</b>	4.00	4.20	5.50	6.00
<b>Latte</b>		4.20	5.50	6.00
<b>Hot Mocha</b>	4.50	4.70	5.80	6.30
<b>White Hot Mocha</b>	4.50	4.70	5.80	6.30
<b>Hot Chocolate</b>	4.00	4.20	5.50	6.00
<b>White Hot Chocolate</b>	4.00	4.20	5.50	6.00
<b>Chai Latte</b> (sweet = spicy)			5.00	5.50
<b>Dirty Chai</b> (sweet = spicy)			6.00	6.50
<b>Gingerbread Steamer</b>			5.00	5.50
<b>Kids Fluffy</b>	2.00			
<b>Extras</b> Coffee Shot = Vanilla = Caramel = Hazelnut = Butterscotch = Decaf				1.00
<b>Milks</b> Soy = Almond = Coconut = Oat				1.00
<b>Tea Total Loose Leaf Teas</b>				4.50
English Breakfast = Earl Grey = Green Tea = Berry Green = Berry Fruit Tea Peppermint = Ginger Kawakawa = Lemon Ginger = Chamomile				
<b>Hot Shots</b> with hot water				4.00
Lemon Ginger Honey = Tahitian Lime = Blackcurrant & Honey = Cranberry & Lime				

# Cold Drinks Menu

<b>Iced Drinks</b> (Dairy Based) Coffee = Mocha = Chocolate = White Chocolate				7.50
<b>Iced Frappes</b> (GF/DF) Coffee = Mocha = Chocolate = White Chocolate				7.00
<b>Iced Latte</b>				6.00
<b>Iced Americano</b>				5.00
<b>Real Fruit Smoothies</b> (DF) Mixed Berry = Banana = Mango = Passionfruit				7.50
<b>Iced Teas</b> Lemon = Mango = Peach				5.00
<b>Cold Shots</b> with cold water				3.00
Lemon Ginger Honey = Tahitian Lime = Blackcurrant & Honey = Cranberry & Lime				
<b>Cold Shots</b> with sprite				5.00
Lemon Ginger Honey = Tahitian Lime = Blackcurrant & Honey = Cranberry & Lime				
<b>Milkshakes</b> Chocolate = Vanilla = Lime = Strawberry		<b>Sm</b>	3.50	<b>Lge</b> 5.50
<b>Thickshakes</b> Chocolate = Vanilla = Lime = Strawberry		<b>Sm</b>	4.50	<b>Lge</b> 6.50
<b>Glass of Orange Juice</b>		<b>Sm</b>	2.00	<b>Lge</b> 4.00