### CAFE SELECTION

## Check our cabinet for today's full selection of sweet and savory experiences

Sweet muffin selection	6.00
Savoury muffin selection (GF)	6.00
Carrot cake (GF)	6.50
Red velvet cupcake (VG)	6.50
Portuguese tart	5.50
Caramel gloss tartlet, candied nut	5.50
Melting moments, rose buttercream cream	4.00
Scones with fresh cream & berry conserve	7.50
The Kitchen's signature lamington	7.50
Orange almond slice with orange conserve (GF)	6.50
Butter croissant, cheddar cheese, leg ham, tomato relish	9.50

**\$** 

## LUNCH FARE

Kalbar bacon, tomato, swiss cheese, vienna loaf	18.00
Roast chicken, rocket pesto, spinach, turkish	14.00
Roast vegetable, spinach, chickpea pattie, kusundi, cheese (V)	14.00
OGH vegetable frittata, green verdi, salad (V GF)	10.00
Daily house made pie, onion jam, salad	15.00
Arancini sugo, roast garlic dressing, salad (V GF)	14.00

# TEA & COFFEE All Coffee made with our signature Kitchen at OGH Blend

Hot Drinks Flat White, Latte, Long Black, Mocha, Hot Chocolate, Chai Latte	Small 4.75	Large 5.75
Cold Drinks Iced Latte, Iced Long Black, Iced Coffee*, Iced Chocolate* *made with ice cream and whipped cream		7.00
Specialty  Macchiato, Espresso, Piccolo		4.00
Babycino		3.00
Tea English Breakfast, Earl Grey, Peppermint, Chai, Green		5.00
EXTRAS		

Soy, Almond, Lactose Free, Oat or Coconut Milk	1.00
Decaf, extra shot, syrup	0.50

## BEVERAGES

## **Sparkling Wine**Azahara Brut NV 11.00 | 42.00

White Wine	11.00   42.00
Frankie Sauvignon Blanc	11.00   12.00

Red Wine	11.00   42.00
First Creek Harvest Shiraz	

## Beer | Per Bottle

Cascade Premium Light	9.00
Peroni Nastro Azzurro	11.00
James Squire 150 Lashes Pale Ale	11.00