



Basils Farm

— BELLARINE PENINSULA —

Using our own freshly picked garden produce and local, sustainable producers.

All Day Menu

Fromage Charcuterie Plate to Share	\$38
Victorian cured meats, house made pate, selection of local and international cheeses, Wildings Indian relish, olives, pickled veg, seasonal fruit and a selection of crackers and bread. (LGA / DF on request +\$2)	
Fruit Salad Granola	\$22
Compressed honeydew, bush honey yoghurt, mango dressing, fresh berries, granola and toasted coconut. (Vegan on request) <i>Recommended with NV Farmhouse Prosecco</i>	
Avocado Caprese	\$25
Toasted olive bread, smashed avocado, cherry tomato, garden basil, goat fetta, fried egg and balsamic glaze. (Vegan on request) <i>Recommended with 2018 Basils Farm Chardonnay</i>	
Mediterranean Egg Skillet	\$25
With tomato, zucchini, capsicum, tomato, eggplant, smoked gouda and fetta. Served with Bread. (DF, LGA) (Vegan and LGF on request) <i>Recommended with 2018 Basils Farm Pinot Noir</i>	
Baked Atlantic Salmon	\$29
With fondant potato, asparagus and mango mint chutney. (LGA) <i>Recommended with 2016 Kiltynane Chardonnay</i>	
Cous-Cous Salad	\$22
Mediterranean style salad with olives, fresh fig, watercress, mandarin, cherry tomato, pickled cucumber, fetta and crushed almond. Optional addition +\$7 (one option only) Pomegranate Calamari / Chilli Mushrooms (Vegan on request) <i>Recommended with 2018 Basils Farm Rose</i>	
Farmhouse Special Fried Rice	\$26
Chilli mushrooms, garlic, garden greens, soft herbs and vegetables (Vegan, DF, LGA) <i>Recommended with 2018 Basils Farm Pinot Gris</i>	
Kangaroo Ratatouille	\$30
slow braised kangaroo ratatouille, local fresh pasta and blue cheese crumble. <i>Recommended with 2018 Basils Farm Shiraz</i>	
Pulled Lamb Burger	\$28
On a charcoal brioche served with Tuscan potato salad. <i>Recommended with 2016 Kiltynane Pinot Noir</i>	

Children's

Spaghetti Bolognese (DF)	\$15
Mini Meat Pie with Mash Potato Ask staff member for today's filling	\$13
Kids Fried Rice (LGA and Vegetarian)	\$12

Available for children under 12 years old only

Wine List

NV Farmhouse Prosecco A crisp, dry style King Valley Prosecco with a fresh fruity finish .	\$36/\$9 Glass
2018 Basils Farm Pinot Gris A rich medium bodied style starting with aromatics of quince, pear, ripe peach and apricot stone fruits.	\$45/\$12 Glass
2018 Basils Farm Rose Savoury notes of sour cherries with hints of strawberries from local Bellarine Pinot Noir fruit.	\$42/\$11 Glass
2018 Basils Farm Chardonnay A medium body style with fruit flavours of white peach, citrus and a hint of Tahitian lime	\$45/\$12 Glass
2018 Basils Farm Pinot Noir Estate grown fruit with subtle earthy, savoury notes on the nose and forest floor, sour cherries & fresh soft acid on the palate.	\$45/\$12 Glass
2018 Basils Farm Shiraz New & seasoned French oak delivers red & black fruits with a hint of white pepper, spicy zest & fine tannins.	\$45/\$12 Glass
2016 Kiltynane Chardonnay Hints of citrus, creamy lemon & white peach.	\$60/\$14 Glass
2015 Kiltynane Preliminaire Blanc de Noir Savoury, dry with a silky richness - very textural, making a great food wine. Unique to our Region.	\$70 per bottle
2016 Kiltynane Pinot Noir A rich savoury palate with white cherry, smoky prosciutto & earthy spice.	\$60/\$14 Glass

Beer and Cider

Prickly Moses - Cape Otway

Located on the top of the Otway Forest using the purest rainwater, hops & grain.

Forbidden Fruit Cider (4.6% alc)	\$8
Otway Light Beer (2.9% alc)	\$7

Southern Bay - Geelong

An independent local brewery first established in 1988 based in Moolap, Geelong.

Australian Lager (4.6% alc)	\$8
Session IPA (3.8% alc)	\$8
Ocean Pale Ale (4.6% alc)	\$8

Blackman's Brewery - Torquay

A quirky, unconventional local brewery established in 2014 based in Torquay that's making waves!

Unfiltered Lager (4.6% alc)	\$9
Ernie Golden Ale (5.0% alc)	\$9
Reginald - IPA (6.2% alc)	\$9

Forrest Brewing - Otway Forest

A small scale brewing operation deep in the heart of the Otway Forest - big, natural flavours.

Silvertop (500ml, 4.1% alc)	\$14
Pale Ale (500ml, 4.8% alc)	\$14

Cocktails

Garden inspired cocktails using Bellarine Whiskery 'Teddy in the Fox Gin'	Ask a staff member or see specials board	\$20
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Non alcoholic Drinks

Split rock Natural Spring Waters	750ml bottle	Still or Sparkling	\$7
Emma & Toms Juices	250ml bottle	Orange, Apple, Karmarama	\$5.50
Sparkling Juices	250ml bottle	Lemon, Raspberry, Lemon Lime Bitters, Cola, Ginger Beer	\$5.50
Barista Style Coffee, Hot Chocolate	Woolshed coffee, Schultz milk, Soy, almond milk (+\$1), Mug, Takeaway (+\$1)		\$4.50
Love Tea Organic Range	Breakfast, Early Grey, Green, Chai, Chamomile and Vanilla, Peppermint, Lemongrass and Ginger		\$4