

DRINKS

Wines

Glass	Bottle
\$9	\$25
\$9	\$25
\$9	\$27
\$9	\$25
\$9	\$25
\$9	\$28
\$9	\$28
\$9	\$28
\$9	\$28
\$9	\$28
\$9	\$20
\$9	\$18
\$14	\$35
	\$9 \$9 \$9 \$9 \$9 \$9 \$9 \$9 \$9 \$9 \$9 \$9 \$9 \$

Beer from Ned's Brew Club

	Pint	Middy
selection on tap	\$12	\$8
Non-Alcoholic		
sparkling cider	\$6	
sparking water	\$6	
lemon, lime and bitters	\$5	
coke, lemonade, lemon squash	\$4	
juice box	\$3	

DRINKS

Coffee

WA craft roasted Nero coffee beans:	
barista espresso, flat white, latte or	
cappuccino	
- single shot	\$5
- extra shot / takeaway add	\$1
other coffee styles	\$6
Note: we use Banister Downs full cream milk	
Note: almond milk	\$2

Tea

black (normal), darjeeling,	
english breakfast, earl grey, green and	
a selection of herbal teas	
- served by the pot for one	\$5
Note: almond milk	\$2

Other Hot

hot chocolate	\$5
chai latte	\$5
Note: almond milk	\$2

* water is available at the water station near the Cellar Bar-please help yourself

SHARED FOOD

Sensational Pizza

pesto margherita (pesto, bocconcini and tomato);	\$23
bianco (local olive oil, sea salt and rosemary);	\$22
pepperoni caramelatta (caramelised onion and pepperoni) not GF;	\$25
spanish (chorizo, olives, capsicum, spanish onion);	\$25
cheezymite (vegemite and cheese)	\$22
pizza of the moment (see the chalk board);	\$26
pizza special order (please ask us);	\$26
gluten free base extra	\$5

Cellar Platter (for two)

cured meats, a selection of local artisan cheeses, olives, dried fruit, nuts, crackers \$45

Nibbles Board (for one)

cured meat, local artisan cheese, olives, dried fruit, nuts, crackers	\$25
Cheddar and Crackers (for one)	
100gm vintage cheddar accompanied by crackers	\$12

For the Sweet Tooth

\$7

slice of the moment

gf options available - food allergies please let us know

food available between noon and 3pm. - please order and pay at the counter

oakway estate fresh food takes us time to prepare, relax and enjoy your time here