

# Peppermint Bay

## menu

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*House-baked bread w whipped butter | gfo, dfo, v | 7*

*Marinated olives | gf, df, vg | 7*

*Spice, roasted walnuts + hazelnuts | gf, df, v | 8*

*Onion pakora w tomato kasundi | gf, df, vg | 12*

*Croque Madame w house-smoked ham, comtè cheese + fried egg 16*

*Ploughman's plate w ham, aged cheddar, pickled egg, chutney + bread | gfo | 22*

*Spice-roasted garden veg salad w hazelnut + almond tarator, soft herbs + dukkah | gf, df, vg | 24*

*Beer battered fish + chips w dressed leaves + tartare | gfo, df | 29*

*Pork cotoletta w slaw, honey-mustard dressing | apple sauce 33*

*300g Cape Grim Beef striploin w chips + miso butter | gf, dfo | 37*

## Sides

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*Chips w aioli | gf, df, v | 8*

*Baked cauliflower w bechamel, Coal River Farm blue cheese + toasted crumb | gfo, v | 9*

*Garden tomato salad w leaves, purple basil, Tongola curd, balsamic glaze + walnut pangrattato | gf, dfo, v | 12*

*Salad leaves w radish & lemon myrtle dressing | gf, df, vg | 7*

## Kids

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*Fish + chips w tomato sauce | gfo, df | 15*

*Spaghetti w Napoli sauce + pecorino cheese | dfo, v | 15*

*Both served with regular soft drink or vanilla ice cream*

## Dessert + cheese

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Please see our specials board for today's cheese and dessert

