



# DRINKS MENU



Mandoon Estate has been producing award winning wines since 2009. For 6 consecutive years, Mandoon Estate has been the most awarded boutique winery in Western Australia (2012, 2013, 2014, 2015, 2016 and 2017). Mandoon Estate has vineyards in the Swan Valley and Margaret River, whilst also sourcing the best fruit from around WA.

## MANDOON ESTATE WINE LIST

### SPARKLING & WHITES

		GLASS	BOTTLE
2017 Vintage Sparkling	swan valley	11.5	44
2018 Surveyors White	swan valley	8.0	29
2018 Late Harvest	western australia	8.0	29
2018 Sauvignon Blanc	margaret river	9.5	36
2018 Rose	western australia	9.5	36

### REDS

2017 Surveyors Red <small>grenache, shiraz, mataro</small>	swan valley	11	39
2016 Old Vine Shiraz	swan valley	12	44
2016 Cabernet Merlot	margaret river	12	44

### RESERVE

2013 Reserve Sparkling	margaret river	N/A	64
2016 Reserve Chardonnay	margaret river	N/A	79
2014 Reserve Cabernet Sauvignon	margaret river	N/A	95
2015 Reserve Shiraz	frankland river	N/A	79
2015 The Pact	swan valley	N/A	155

### SOFT DRINKS \* we recognise that plastic straws are bad for the environment. We will only now serve these on request. OUTLAW THE STRAW!

#### FRESH JUICES 7.5

Apple juice  
Orange juice  
Summer (peach, mango, pear, coconut)  
Pink guava & apple

#### REAL MILKSHAKES 9

Chocolate  
Vanilla  
Strawberry

#### WATER & SOFTS

	GLASS	PINT
Post mix	4.5	6
Bottled softs	5.5	
Mount Franklin 700ml	7.5	



# DRINKS MENU



1 Litre GROWLERS AVAILABLE - ask at bar for details

All of our beer is made right here at Homestead Brewery. We use a German engineered "Schulz" brewhouse to craft beers of exceptional quality. Schulz have been making brewing equipment for over 350 years, so we think they know a thing or two about beer. This is the only Schulz brewhouse in Australia.

We brew once or twice a week to keep your beers fresh. If you see Justin, our brewer up on the catwalk then be sure to ask him about the next exciting brew he's working on.

## CRAFT BEERS

### SPECIALTY GLASS

### PINT

<b>Golden Eagle</b>	australian ale	3.5%	7.5	10
<small>This crisp Australian Ale is a refreshing treat in the hot Australian summer months. The blend of American, English and New Zealand hops provide subtle tropical and fruity notes.</small>				
<b>Kaisers Choice</b>	hefeweizen	5.0%	8	12.5
<small>GOLD MEDAL - AIBA Our Hefeweizen is brewed using traditional decoction methods, giving a rich malt profile which is complimented by banana and clove notes.</small>				
<b>Brauhaus Lager</b>	munich lager	4.8%	8	12.5
<small>Brewed using an assortment of German malts, and balanced with German noble hops, this Munich Lager is well refined and a beer lovers delight.</small>				
<b>Thunderbird</b>	pale ale	5.6%	9	13
<small>American hops steal the show, with an assortment of fruity, floral and tropical aromas climbing out of the glass.</small>				
<b>Summer Ale</b>	ale	4.6%	9	13
<small>This beer was made for summer- light, crisp and refreshing but far from bland. Tropical and passionfruit notes dominate the aroma, complimented with a mild and clean bitterness that keeps you craving more.</small>				
<small>NEW RELEASE</small> <b>Tropical Sour</b>	ipa	5.1%	10	14
<small>Refreshingly tropical this beer has beautiful aromas of Mango, peach, passionfruit and pineapple. As you take a sip the mango really shines through, with hints of grapefruit and a crisp tartness, this beer will have you coming back for more.</small>				
<small>NEW RELEASE</small> <b>Farmhouse ale</b>	ale	5.0%	8	12.5
<small>A style traditionally brewed for the farm hands as a refreshment, this style is perfectly suited to the hot West Australian summers. A pale coloured ale with light fruity and estery notes produced by the Belgian yeast strain, finishing dry with just a hint of refreshing acidity.</small>				
<small>NEW RELEASE</small> <b>New Zealand Session Ale</b>		4.0%	8	12.5
<small>This beer was made using a very unique yeast strain that produces citrus flavours and aroma. Paired carefully with fresh New Zealand hops to complement the yeast, this beer is packed full of lemon/lime zest characteristics with a nice smooth mouthfeel, making it a beer you can enjoy all day long.</small>				
<small>NEW RELEASE</small> <b>Indian Pale Lager</b>	ipl	5.2%	10	14
<small>A beer made using traditional Lager techniques and hopped using American hop varieties. This has resulted in a clean, crisp and refreshing beer with a beautiful tropical fruit flavour and aroma.</small>				

## REAL CIDER

Apple	no concentrate	5.6%	8	12.5
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## TASTING PADDLE

Brauhaus Lager,	Kaisers Choice,	Golden Eagle,	Thunderbird,	Apple Cider	15
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## COFFEE

Our coffee is specially roasted by Dimattina artisan roasters.

All single shot coffees	4.5	Takeaway	small	4.5
Iced coffee, chocolate, mochas	7	Takeaway	large	5
	Extra shot			0.5
	<b>5.5</b>			

## TEA

Our tea range is provided by Dimattina. The tea drop loose leaf tea range will change throughout the seasons. Enjoy a pot today!

English Breakfast	Peppermint
Chamomile	Lemon & Ginger
Supreme Earl	Honeydew green



# DRINKS MENU



Cocktails, spirits & more

## COCKTAILS

18

- Espresso Martini - vodka o, kahlua, licor 43, espresso
- Mandooon Ice Tea - white spirits, passionfruit, fresh lime
- The Sun - Aperol, liquor 43, Gin, sparkling, saffron
- Hard Cola - Bourbon, blood orange, fizzy lemon, cola
- Amalfi Spritz - Limoncello, sparkling
- Southside - Sipsmith gin, lime, mint

## BOURBON

- Makers mark 40% 9.5
- Makers mark 47% 12.5
- Basil hayden 12
- Knob creek 50% - 100 proof 14

## WHISKY

- Teachers 9.5
- Canadian club 9.5
- Canadian club 12yo 13
- Greenore 14
- Glenmorangie 12yo 16
- Chivas 18yo 16
- Lagavulin 18
- Laphroaig triple wood 18
- Hibiki 18
- Talisker 18yo 22

## RUM

- Malibu 8
- Stolen white 9.5
- Stolen gold 9.5
- Kraken spiced 12
- Bati spiced 11

## APERTIF

- Campari 8
- Aperol 8
- Pimms 9

## GIN

- Gordon's 9.5
- Bols genever 11
- Sipsmith 12
- Hendrick's 13

## VODKA

- Vodka O 9.5
- Effen 10
- Belvedere 13
- Grey goose 13

## TEQUILA

- Tequila blu 9.5
- Espolon 9.5
- Tres generaciones 12

## DIGESTIF

- Francoli grappa 8
- Amaro averna 9
- St. Remy brandy 9.5
- Baileys 9.5
- Frangelico 9.5
- Kahlua 9.5
- Galliano 9.5
- Limoncello 9.5
- Licor 43 10
- Calvados brandy 11
- Hennessy VSOP 18



# FOOD MENU



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## SAMPLE MENU

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### SNACKS. SMALL BITES. ENTREES. SHARE FOOD.

Homemade sourdough (v)	7
Beer battered chips, aioli (v)	9
Marinated olives (gf v)	8
Spiced nuts (gf)	7
Korean chicken, kimchi, pickled daikon, bbq sauce	11
Homestead side salad, grilled zucchini, orange, sunflower seeds (gf, v)	10
Sandy Coast whitebait, smoked paprika, lemon	13
Pulled pork and prosciutto croquettes, buttermilk, pickled onions	15
Pork belly, lentils, roast pumpkin, apple butter (gf)	18
Rabbit and ham hock terrine, pickled peaches, sourdough	17
Charcuterie platter - cured meats, lavosh, grissini, anchovies, cornichons, caper berries	27

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### LARGE PLATES. MAIN COURSE.

Chermoula chicken, beetroot humus, broccoli, chickpea (gf)	24
Togarashi spiced squid, wasabi mayonnaise, mizuna	24
Shawarma lamb shoulder, bulgar wheat, eggplant, mint yoghurt	26
Swan Valley mushroom pappardelle, pecorino, parsley	25
Charred cauliflower, sumac, faro, apricot, almond (v)	18
Homestead beer battered fish and chips, tartare, lemon	28
Rankin cod, samfaina, cannellini beans, parsley (gf)	33
Stirling Ranges steak, roast potatoes, béarnaise (cooked medium rare) (gf)	29
Braised short rib, parsnip, horseradish	32

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### ROASTS. (Available Saturday & Sunday until sold out)

Wagin free range chicken (gf) serves 2-3 people	45
Amelia Park lamb shoulder (gf) serves 3-4 people	65
roast potatoes, seasonal vegetables, gravy (gf)	



# FOOD MENU



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## SAMPLE MENU

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### BURGERS

Wagyu burger, cheese, tomato, lettuce, pickle, tomato relish, house made ketchup, chips	24
Extra wagyu patty 9    Extra bacon 5	
Prawn burger, iceberg, chilli tartare, chips	27
Zucchini and chickpea burger, miso mayo, pickled fennel, chips (v)	20
gluten free bread available for burgers	

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### I REALLY JUST WANT A PIZZA \* gluten free pizza bases available

Margherita, San Marzano, fior di latte, basil (v)	20
Lamb, eggplant, capsicum, mozzarella mint yoghurt	24
Prosciutto, buffalo mozzarella, basil	25
Chorizo, piquillo peppers, pickled guindillas, red onion	25
Zucchini, squash, goat's cheese, mozzarella, rocket (v)	23

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### I WANT SOMETHING SWEET. NOW.

Black forest petite mousse, cherry, chocolate	16
Lemon gateux, pistachio, white chocolate	16
Honey, milk, walnut, date	16
Affogato, Mandon ice-cream, espresso, shaved almonds, (frangelico, baileys or kahlua)	16
Banana tea cake, chocolate fudge, crème fraiche	12
Pecan and maple tart, mascarpone	12

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### I LIKE CHEESE lavosh, oat crackers, fruit roll

Figaro - Hard goats milk cheese, local farms, South Australia	9.5
Rondelle - Soft bloom, goat's cheese, Gidgegannup Western Australia	9.5
Hall's Suzette - Washed rind cows milk cheese, Harvey Western Australia	9.5
Friesette - Soft bloom, ewe's milk, Nannup, Western Australia	9
Fourme d'Ambert - Blue cows milk cheese, Auvergne, France	9

*If you like us, vote with your phone on TripAdvisor or like us on Facebook  
If you dont like us, give us a chance to make things right - ask to see a manager*