

Alpine Larder Woodfired Pizza

20cm \$19 | 30cm \$22

All pizzas use a thin traditional base, authentic tomato sauce, pecorino, garden herbs

Garlic pizza bread \$12

Mozzarella Margarita –
tomato sauce, fresh tomato, fresh basil

Kids Classic –
ham, fresh pineapple, tomato sauce, mozzarella

Man From Snowy River –
bacon, egg, fresh tomato, mozzarella, herbs, bbq sauce

Hobbits Farm –
local goats cheese, butternut pumpkin, balsamic,
cherry tomatoes, olive tapenade

Taste of Italy –
pepperoni, authentic tomato sauce, pecorino

Rhode Island Red Chicken –
harissa spiced chicken breast, charred vegetables,
lemon zest, mozzarella

Alpine Larder Supreme –
chorizo, ham, olives, mushrooms, spanish onions,
capers, fresh tomato, herbs, mozzarella

Crackenback Beef –
prime steak strips, basil pesto, fresh tomato, onion jam,
mozzarella, fresh rocket

South Coast Seafood –
king prawns, scallops, baby octopus, capers,
lemon, mozzarella

Alpine Larder Dessert \$14

Sticky date pudding, rum and raisin ice cream

Savoardi sponge mille feuille, strawberries, watermelon,
crème patisserie

Banana and salted peanut filo, caramel sauce, vanilla ice cream

Hot Beverages

Coffee	Cup	Mug
Vittoria coffee	\$4	\$5
Cappuccino, latte, flat white, macchiato, espresso, long black, mocha		
Chai Latte		\$5
Alpine Larder Hot Chocolate	\$4	\$5
Twinnings Teas	\$4	
English breakfast, chamomile, peppermint,		

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Glass Bot-

Juices

Orchy Fresh Juices \$3.5
Orange, Apple, Apple & Blackcurrant,
Apple, Mango & Banana

Soft Drinks

Coke, Diet Coke, Sprite, Fanta, Lift \$4

Beers

Blue Tongue lager, Blue Tongue light, \$7
Hahn Super Dry, Kosciuszko Pale Ale
Peroni, Grolsch, Corona \$8

Mineral Water

Beloka Sparkling 500ml \$5
Vittoria Sparkling 1ltr \$6

Spirits and Liqueurs

Absolut Vodka, Jim Beam Bourbon, \$7.5
Bundaberg Rum, Gordons Gin, Johnnie Walker
Scotch Whisky, Jose Cuervo Tequila

Bacardi White Rum, \$8.5
Bombay Sapphire Gin, Makers Mark Bourbon,
Kahlua, Baileys, Cointreau

Sparkling Wine

Ninth Island Sparkling NV
Tamar Valley Tas \$9 \$55
Moet Piccolo NV Reims France (200ml) \$38

Whites

Totara Sauvignon Blanc 2010
Marlborough NZ \$7 \$35
Geoff Merrill "Reserve" Chardonnay 2005
McLaren Vale SA \$9 \$49
Grant Burge Eden Valley Riesling 2010
Barossa Valley SA \$42
3 Drops Riesling 2010
Mount Barker WA \$41
Ninth Island Pinot Gris 2010
Tamar Valley TAS \$8 \$41
Isabel Sauvignon Blanc 2010
Marlborough NZ \$50
Voyager Chenin Blanc 2010
Margaret River WA \$36
Moorooduc Blanc 2009
Mornington Peninsular VIC \$31
Three Ponds Semillion 2010

Glass Bottle

Reds

Geoff Merrill GSM 2006 McLaren Vale SA	\$7	\$36
Two Hands 'Gnarly Dudes' Shiraz 2009 Barossa Valley SA	\$9	\$54
Alta Rose 2011 Adelaide Hills SA	\$7	\$37
3 Drops Merlot 2009 Mount Barker WA		\$46
Nanny Goat Pinot Noir 2009 Central Otago NZ		\$55
Escarpment Pinot Noir 2008 Margaret River WA		\$95
Teusner 'Joshua' GSM 2009 Barossa Valley SA		\$54
Penley Estate Cabernet Sauvignon 2009 Coonawarra SA	\$8	\$43
Geoff Merrill Cabernet Sauvignon 2007 McLaren Vale SA		\$46
D'Arenberg The Stump Jump Shiraz 2008 McLaren Vale SA		\$25
Cape Barren 'Native Goose' Shiraz 2009 McLaren Vale SA		\$42
Mitchell Pepper Tree Shiraz 2008 Clare Valley SA		\$52
Mountadam 'Patriarch' Shiraz 2007 Eden Valley SA		\$70

Dessert

Hollick The Nectar 2010 Coonawarra Vic		\$45
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Fortified

Ramos Pinto Tawny Port	\$9	
Campbells Rutherglen Tokay and Muscat	\$7	

Wild Brumby Schnapps

Butterscotch, Pink Lady, Sour Apple	\$8	
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Alpine Larder Tapas

\$9

Toasted sour dough bread, fresh dips	
Warmed ligurian olives, caponata, toasted sourdough	
Bbq baby octopus, greek style salad, lemon	
Pork, lemon, bay leaf skewers	
Tempura flathead, roast garlic aioli	
Thai fish cakes, tomato chilli jam	
Charred pork chorizo sausage, chunky tomato chutney	
Zucchini fritters, Hobbits Farm goats cheese, tom tom chutney	
Seared Qld scallops, avocado, lemon vinaigrette	
Alpine Larder cheese plate	\$14

Alpine Larder Pasta

\$19

Fresh ingredients tossed with Italian Coco Guiseppie pasta	
Chicken – organic chicken breast pieces, field mushrooms, rocket pesto, parmesan cream	
Roast Pumpkin – roasted butternut pumpkin, baby spinach, pinenuts, lemon, parmesan	
Kids fettuccine – bacon, cream, parmesan	\$9

Alpine Larder Signature Dishes

\$32

Slow roasted suckling pig, dauphinoise potato, dutch carrots, apple sauce	
Local rainbow trout poached with kifler potatoes, spring vegetables, lemon, thyme, buerre blanc	
Duck for two - woodfired Muscovy duck, date, fennel and pistachio salad, lemon desiree	\$45

Alpine Larder Sides

Hot fries – garlic aioli	\$7.5
Garden salad lrg	\$7.5
Caesar salad	\$12

Hunter Valley NSW \$38

Mountadam Chardonnay 2009

Barossa Valley SA \$35