

DRINKS

Oakway Estate Wines

	Glass	Bottle
vermentino	\$9	\$25
sauvignon blanc	\$9	\$25
chardonnay	\$9	\$25
il vino rosato	\$9	\$25
malbec	\$9	\$28
nero d'avola	\$9	\$28
merlot	\$9	\$28
shiraz	\$9	\$28
cabernet sauvignon	\$9	\$28
moscato dolce	\$9	\$20
old school (fortified)	\$9	\$18
am'arie always sparkling	\$14	\$35
Ned's Brew Club		
	Pint	Middy
selection on tap	\$12	\$8
Non-Alcoholic		
sparkling cider	\$6	
sparking water	\$6	
lemon, lime and bitters	\$5	
coca cola, lemonade or		
lemon squash	\$4	
juice box	\$3	

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Coffee

barista espresso, flat white, latte or
cappuccino
- single shot \$5
- extra shot / takeaway add \$1
- almond milk add \$1
other coffee styles \$6

WA craft roasted Nero coffee beans:

Tea

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

Other Hot

hot chocolate	\$5
chai latte	\$5

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);	\$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, no	uts, \$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			
slice of the moment	\$7		
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