



*French Flair ♥ Relaxed Style*

## Set Menu

**\$40 or \$45 (with a glass of wine)**

### Soup of the Day

then

### Chef's Pie

or

### Fish and Chips

or

### Vegetarian Zucchini Slice

***All served with fresh garden salad  
and golden fries***

and then

### One freshly baked scone

**(plain or lavender)  
with jam and double cream**

## Lunch Menu

Served between 11.30am and 3pm (check with staff member)

<b>Soup of the Day</b> Served with freshly baked bread	<b>\$15.00</b>
<b>Ploughman's Soup Platter</b> Soup, ham, cheese, cocktail onions, chutney, bread, fresh garden salad <i>(Vegetarian option available)</i>	<b>\$26.00</b>
<b>Vegetarian Zucchini Slice</b> Served with fresh garden salad and golden fries	<b>\$20.00</b>
<b>Pie of the Day</b> <i>(Please allow 20 mins)</i> Served with fresh garden salad and golden fries	<b>\$27.00</b>
<b>Pork Cheeks</b> Served with golden fries and fresh garden salad	<b>\$27.00</b>
<b>Lasagna</b> Served with fresh garden salad and golden fries	<b>\$27.00</b>
<b>Fish and Chips</b> Served with fresh garden salad and golden fries	<b>\$27.00</b>
<b>Basket of Fries</b> Served with tomato sauce	<b>\$12.00</b>
<b>Kids Meal</b> <b><i>strictly under 12 years old</i></b> Fish or lasagna or chicken nuggets served with fries and a glass of orange or apple juice	<b>\$15.00</b>
<b>Extra Sauces</b> tomato, tartare, mayonnaise, sweet chilli	<b>\$0.90</b>
<b>Extra Bread</b> freshly baked	<b>\$3.00</b>

*This menu is designed for one person and cannot be shared*

**15% Surcharge on public holidays**

## Sweet Menu

<b>A Selection of Cakes freshly baked</b> Please choose from display	<b>\$10.00</b>
<b>Freshly Baked Scones</b> 2 per portion served with our jam of the day and double cream (lavender, plain or one of each)	<b>\$9.00</b>
<b>Tart of the Day</b> Please ask a member of staff	<b>\$12.00</b>
<b>Vanilla Ice Cream</b> (Three scoops) With rich chocolate or strawberry topping	<b>\$9.00</b>
<b>Lavender Ice Cream</b> (One scoop)	<b>\$6.00</b>
<b>Peach Melba</b> Vanilla ice cream with raspberry coulis and peach segments, topped with Chantilly cream and flaked almonds	<b>\$12.00</b>
<b>Meringue</b> Topped with a reduction of mix berries cooked in red wine, spices and brown sugar served with double cream	<b>\$12.00</b>
<b>Chocolate Fondant</b> Served with vanilla ice cream and raspberry coulis (Please allow 15 minutes)	<b>\$15.00</b>
<b>Sticky Date Pudding</b> Served with cream and ice cream	<b>\$12.00</b>
<b>Lavender Macaroon</b>	<b>\$3.00</b>
<b>Lavender Tasting Plate</b> Macaroon, one scoop of lavender ice cream and mini blueberry and lavender cheesecake	<b>\$11.00</b>
<b>BYO CAKE</b>	<b>15.00</b>

+ 15% surcharge on public holidays

## Hot Beverages

<b>Tea</b> - Pot for 1 <b>\$4.50</b> Pot for 2 <b>\$8.00</b> Pot for 3 <b>\$12.00</b> Lavender, English Breakfast, Earl Grey, Chai, Green, Chamomile, Peppermint or Rooibos (decaf tea)	
<b>Coffee</b> - Cup or Mug (\$0.80 extra)	
Espresso, Short Black, Long Black	<b>\$4.00</b>
Flat White, Cappuccino, Café Latte, Macchiato, Chai Latte	<b>\$5.00</b>
Vienna, Mocha	<b>\$5.50</b>
Affogato	<b>\$6.50</b>
Iced Coffee	<b>\$9.00</b>
<b>Chocolate</b>	
Hot chocolate in a Cup or Mug (\$0.80 extra)	<b>\$5.00</b>
Iced chocolate	<b>\$9.00</b>
Extra for decaf, soy, almond milk, lactose free and double shot	<b>\$0.90</b>

## High Tea (minimum for 2) Served between 10am and 4pm

<b>Top tier:</b> Selection of hot savouries	
<b>Middle tier:</b> Selection of gourmet finger sandwiches	
<b>Bottom tier:</b> Selection of handmade baby cakes & mini scones	
With a cup of tea or coffee (\$0.80 extra for a mug)	<b>\$30 per person</b>
With a glass of sparkling rose	<b>\$35 per person</b>
With a glass of sparkling and a cup of tea or coffee	<b>\$39 per person</b>
Gluten free option available (booking essential)	<b>\$2.00 extra</b>

Extra for Iced Coffee or Chocolate **\$4.00** Extra for Milkshake **\$5.00**

+ 15% surcharge on public holidays

## Wines

All our wines are produced by Howling Wolves Producers in Margaret River

	<b>Bottle</b>	<b>Glass</b>
Sparkling White Shiraz (12.0%)	<b>\$30.00</b>	<b>\$12.00</b>
Chardonnay (14.0%)	<b>\$27.00</b>	<b>\$10.00</b>
Semillon Sauvignon Blanc (12.5%)	<b>\$27.00</b>	<b>\$10.00</b>
Cabernet Sauvignon (14.5%)	<b>\$27.00</b>	<b>\$10.00</b>
Shiraz (14.0%)	<b>\$27.00</b>	<b>\$10.00</b>
Moscato (6.6%) sweet wine	<b>\$27.00</b>	<b>\$10.00</b>

BYO: \$5.00 CORKAGE PER BOTTLE

### Beers

Our beers are produced by Feral Brewery in the Swan Valley

Draught	<b>\$9.00</b>
Hop Hog	<b>\$9.00</b>

### Soft Drinks

Lavender Lemonade	<b>\$6.00</b>
Lavender Milkshake	<b>\$9.00</b>
Non-alcoholic Sparkling Grape Juice	<b>\$6.00</b>
Orangina (sparkling orange juice)	<b>\$5.00</b>
Lemon Lime and Bitters	<b>\$4.00</b>
Coke, Diet Coke, Lemon Squash, Lemonade	<b>\$4.00</b>
Orange Juice, Apple Juice	<b>\$3.50</b>
Sparkling water, Still water	<b>\$3.00</b>

We are committed to the Responsible Service of Alcohol.  
Please choose your beverage wisely.