

Cold Drinks

Cold Pressed Juice

Orange – nothing else 7.5

Served in a collectable recyclable bottle

Water

Still Water – Bottle 600 ml 4
Bottle Large 8

Sparkling Mineral Water

Large 4
Small 8

Milk Bar

Iced Chocolate, Mocha or Coffee 7

Iced Latte 5.5

Milkshake

Caramel, Chocolate, Mocha,
Strawberry or Vanilla 6.5

Thickshakes

Caramel, Vanilla, Chocolate,
Mocha, Strawberry 7.5

Soda Pop

Bunderberg

Lemonade, Ginger Beer 6.5

Lemon Lime & Bitters

6

Home Made Fruit Punch

5

Pink Sparkling Grapefruit

5

Soft Drinks

Coke, Zero, Fanta, Creaming Soda, Sprite

Lemon Squash or Pasito 5

Wine

Sparkling

Tambulaine Blanc de Blanc B 40

Tulloch Sparkling Verscato 40

Whites

Little's Wines Semillon 42

Tambulaine Sauvignon Blanc 42

Tulloch Vineyard Selection 42

Verdelho 42

Rose - Tamburlaine 40

Reds

Scarborough Pinot Noir 50

Tulloch Cabernet Sauvignon 42

Tyrrells Hunter Valley Shiraz 48

Hot Drinks

Coffee

Cappuccino Small 4.5

Flat White Medium 5.5

Latte Large 6.5

Long Black

Chai Latte

Short Black 3.8

Macchiato 4

Plunger Coffee 5

Piccolo Latte 4

Vienna Coffee 5.5

Flavours

Caramel, Vanilla, Hazelnut, Irish Cream 1

Real Hot Chocolate

Milk or Dark 6.5

Hot Mocha 6

Hot Chocolate 5.5

Lactose, Soy and Almond Milk-Extra 1

Extra Shot 0.5

Tea

Black Tea Served in Plunger - Earl Grey, 4.5

English Breakfast, Irish Breakfast

Organic Green Tea Served in Plunger

Traditional Green, Lemongrass & Ginger, 6.5

Moroccan Mint

Organic Herbal Blend Tea

Rooibos, Cleansing Tea, Antioxidant, 6.5

Aperitif, Spicy Chai, French Earl Grey

Beer

Light

Cascade Premium Light 7.5

Low Carb

Hahn Super Dry 7.5

Mid Strength

Ironback Summer Ale 9

Lovedale Lager

Full Strength

Ironbark American Pale Ale 9.5

Corona Extra

James Squire Original Amber Ale

Peroni Nastro Azuro

Ginger Beer

Stones 10.5

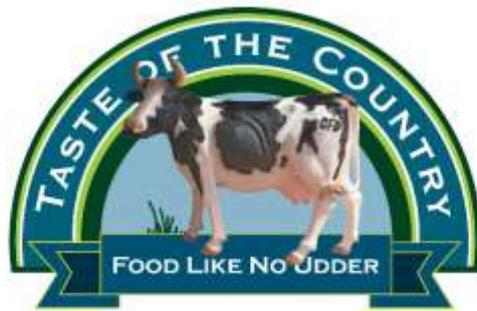
Cider

Hunter Valley Tilse's Apple 10.5

Sydney Brewery Agave and Ginger

Alcoholic Beverages available from 12:00pm Friday – Saturday,
and from 10:00am Sunday
Public Holidays – from 12:00pm

We hold a Restaurant Licence – all alcohol must be served with food.



DINE IN AND TAKEAWAY MENU – PLEASE ORDER AT THE FRONT COUNTER

All Day Breakfast

Big Country Breakfast - Poached, fried or cheesy scrambled eggs, hash brown on 3 pieces of toast with bacon, sausages, mushrooms & grilled tomato	G	23
Free Range Eggs - Poached, fried or cheesy scrambled eggs on 2 pieces of toast	G	14
on 2 pieces of toast with bacon	G	18.5
Vegetarian - Poached eggs served with roast tomato, feta cheese, Spanish onions, avocado, spinach and balsamic vinegar on a toasted seeded roll		19.5
Eggs Benedict - Short cut bacon Or		19.5
Tasmanian smoked salmon Or		21
Shaved ham		18.5

Salads/Meals

Caesar Salad - Plain	G	17
Add Chicken, smoked salmon or corned beef	G	5
Soup of the Day ask which soup is available, served with a hot bread roll	G	14
Baked Potatoes in Jackets Chilli Mince, Cheese and Sour Cream	G	12
Mince, Cheese and Bacon		
Cheese, Bacon and Chives		
Pumpkin, Fetta and Chives		

Gourmet Burgers

Drovers Beef beef pattie, swiss cheese, caramelised onions, beetroot chutney, aioli, lettuce & tomato		17
Spicy Chicken tomato salsa, jalapenos, grated cheese, sour cream, lettuce on a garlic buttered roll	G	17
Chicken Snitzel with sliced tomato, onion, avocado, lettuce, Creamy Garlic Sauce		18
Vegan homemade vegetable pattie with eggplant relish on a toasted Turkish roll	V	16
BLAT Bacon, lettuce, avocado & tomato & salad dressing	G	18
Roast Beef and Gravy – on a toasted Turkish Roll	G	15

Country Ploughman's Platter for 2 (G)

A selection of ham & corned beef, three gourmet cheeses, salad, homemade antipasto & preserves served with chunky bread

G 40

Light Options

Nana's Famous Scones – Two scones Strawberry jam & chantilly cream		9
Wiggly, piggly, curly tail Fries – with Tomato or BBQ sauce		8
Or Aioli, Sweet Chilli and Sour Cream, creamy Garlic Sauce or Gravy		11

G – GLUTEN FREE

V – VEGAN

ALL PRESERVES ARE HOMEMADE

COVID 19 – Taste of the Country is committed to providing you with a safe place for everyone.

All our staff have been Covid-19 trained and as before we re-opened, we are doing everything with best practice in mind. Our menu has been reduced to cope with the reduced trading days. All meals are served using disposable containers and cutlery to reduce the chance of the spread of the virus. While this isn't ideal, we hope that you enjoy your meal and thank you for supporting our small business.

PLEASE EITHER TAKE THIS MENU WITH YOU OR DISPOSE OF IT IN THE BIN PROVIDED.