



**Felsberg**  
WINERY • CAFE

## Bell Tower Café

### 2009 SPRING MENU

Vineyard Worker's Lunch Platter - 1 person **\$18** or 2 people **\$28** (E/G)  
*Country terrine, gypsy ham, salami, cheese pickles, salad and bread (or rice crackers)*

Pizza (thin and crispy base) - **\$18** (E)

*Chorizo & shrimp with roasted peppers, onion & Mozzarella*

OR *Basil pesto, sweet potato, onion, capsicum, zucchini & Mozzarella* (V)

Baked Ricotta Patty - (E) **\$16** (M) **\$20** (V)

*Ricotta, coloured peppers & tomato, dusted with polenta*

*Served with red pepper sauce on crusty Bread*

Pork & Veal Meatballs over Pasta - (E) **\$16** (M) **\$22**

*In a tangy Tomato sauce*

Fragrant Butter Chicken Curry - (E) **\$16** (M) **\$22**

*with jasmine rice, chutney & Roti Jala (coconut lace pancake)*

Chef's Almost Famous Duck Pie - **\$20**

*Duck mince braised with mushroom, leek and red wine*

*Served with spiced plum sauce and a warm salad*

Japanese Miso Burger (healthy choice!) - **\$20** (G)

*Two low fat beef mince, ginger, garlic & miso burgers, pan fried*

*Served with shredded cabbage salad & Wafu dressing*

Winemaker's Open Steak Sandwich - **\$22**

*Rib fillet on crusty bread with beetroot relish, pickled onion*

*and Cheddar cheese, served with sweet potato chips*

Baked Wild Barramundi - **\$24** (V)

*Served on a tomato concasse with basil vinaigrette and a caper rice pilaf*

### **Dessert**

Please refer to our Daily Blackboard menus for Specials and Desserts!!

E = Entrée Size Dish / M = Main Size Dish / V = Vegetarian / G = Gluten Free Option