

# FOOTSTEPS

AT COFIELD CAFE & RESTAURANT

## To Share

*Local Charcuterie board, Milawa cheese, quince, Rich Glen olives, local smoked and cured meats, homemade dip, brioche crisps*

\$35

## Entree

*Rabbit and Cofield Muscat pate, sweet spiced beetroot chutney with brioche crisps*

\$17

*Smoked trout mousse with marinated vegetables, cornichons and brioche crisps*

\$19

*Kangaroo tart, roasted cherry tomato, onion jam, feta and reduced soy*

\$19

*Sea scallops resting on cauliflower puree, crispy local prosciutto*

\$19

*Thyme salted warm beetroot and Milawa goats cheese, beetroot and Cofield shiraz reduction*

\$18

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## Main

*Slow cooked pressed pork belly, roasted pumpkin puree, grilled prawn and crispy local prosciutto*  
\$32

*Grape vine smoked confit duck leg, resting on duck fat sweet potato, sauteed spinach and sweet potato crisps*  
\$32

*Black Angus eye fillet, salt baked beetroot, baby carrots, horseradish cream finished with Cofield Shiraz jus*  
\$42

*Slow cooked beef cheek, resting on colcannon mash, seasonal vegetables and finished with rich braising jus*  
\$34

*Sous vide chicken breast infused with thyme butter, resting on wild mushroom risotto and topped with sauteed mushrooms, peas and smoked bacon*  
\$32

## Daily Specials

*Please see our specials board*

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## Dessert

*Chocolate and Cofield Muscat mousse dome, chocolate crumb and homemade Cofield Muscat raisin ice cream*

*\$14*

*Sticky date and Cofield Muscat pudding with homemade salted caramel ice cream*

*\$14*

*Poached Cofield Prosecco and vanilla bean pear, creme anglaise and ginger cookie*

*\$14*

*White chocolate arancini balls with berry compote and homemade coconut ice cream*

*\$14*

*Milawa cheese board, quince, berries and brioche crisps*

*\$29*

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## Breakfast Til-11.30am

*Free range eggs on rustic toasted sourdough*

*\$12*

*Housesmoked hickory char grilled bacon with free range eggs, roasted tomato and rustic toasted sourdough*

*\$16*

*Smashed avocado on rustic toasted sourdough with housesmoked hickory char grilled bacon, poached free range eggs and Milawa goats cheese*

*\$21*

*Eggs Benidict, rustic sourdough, hickory ham, spinach, free range poached eggs topped with Cofields Sparkling Pinot Noir Chardonnay hollandaise*

*\$21*

*Sauteed wild mushrooms and spinach atop rustic sourdough with poached free range eggs, topped with Cofields Sparkling Pinot Noir Chardonnay hollandaise*

*\$19*

*Cast iron pan pancakes topped with Cofield Muscat infused maple syrup topped with homemade Cofield Muscat and raisin ice cream*

*\$19*

*With maple syrup and vanilla ice cream \$17*

*Vineyard Breakfast, free range eggs on rustic sourdough with housesmoked hickory bacon, mushrooms, roast tomato, spinach, pork and fennel sausage and hashbrown*

*\$25*

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## Deck & Lawn Dining

*Diamond battered chips with thyme salt and aioli*

*\$7*

*Milawa cheese board, quince, Rich Glen olives, brioche crisps*

*\$35*

*Local Charcuterie board, Milawa cheese, quince, Rich Glen olives, Gamze Smokehouse cured meats, homemade dip, brioche crisps*

*\$45*

*Wagyu burger, toasted milk bun, cos lettuce, tomato, Milawa goats cheese camembert, beetroot relish served with diamond chips*

*\$24*

*Crispy Chicken burger, toasted milk bun, housesmoked hickory bacon, cos lettuce, tomato, aioli served with diamond chips*

*\$24*

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## Drinks Menu

COFFEE - cup \$4.50 mug \$4.90

SHORT BLACK, SHORT MACH - \$3.50

SOY, ALMOND, ZYMIL add 80c

DOUBLE SHOT add 60c

HOT CHOCOLATE, MOCHA, CHAI \$4.90

TEAPOTS \$4.90

*English breakfast, earl grey, peppermint, green, chai, lemongrass and ginger and chamomile*

ICE COFFEE \$6.90

*Made with ice cream, double shot espresso, milk and topped with whipped cream*

ICE CHOCOLATE \$6.90

*Made with ice cream, chocolate syrup, milk and topped with whipped cream*

ICE LATTE \$6.50

*Espresso coffee, vanilla syrup, ice and milk*

## SOFT DRINKS & JUICES

Juices \$4.90

Soft drink cans \$3.50

Soft drink bottles \$4.90

Water \$3.50

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## Beers

Cascade Premium Light Stubbie	\$6	Carlton Draught	\$8
Furphy Larger	\$8	Great Northern Super Crisp	\$8

## Spirits

\$10

Jim Beam	Johnny Walker	Jack Daniels
Bundaberg Rum	Bacardi Rum	Baileys
Smirnoff Vodka	Gin	Kahlua

## Cocktails

THE OLD FASHIONED- Whiskey, Angostura Bitters, sugar, Citrus Twist, Soda	\$17
MIDORI ILLUSION- Midori, Vodka, Cointreau & Pineapple Juice	\$17
APEROL SPRITZ- Aperol, Cofield Prosecco, Simple Syrup & Orange	\$17
MOSCATO PUNCH-Vodka, mint berry compote and Cofield Moscato	\$17
ESPRESSO MARTINI-Vodka, Kahlua, Double Espresso, Sugar Syrup	\$17
TOBLERONE-Frangelico, Baileys, Kahlua, Cream, Honey & Chocolate	\$17

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## Cofield White Wines

<b>Footsteps Prosecco</b> Dry style, crisp granny smith apple, and citrus characteristics	Glass \$10	Btl \$35
<b>Footsteps Sparkling Sarah</b> Sparkling Rose, Turkish Delight, strawberries & cream	Glass \$10	Btl \$35
<b>Footsteps Chardonnay</b> Peach, melon & stone fruit characters, medium body, hint of french oak	Glass \$10	Btl \$35
<b>Footsteps Moscato</b> Made with muscat, petite grains, floral & fruity, lemon sherbet characters	Glass \$10	Btl \$35
<b>Cofield Riesling</b> Bursts of lemon & lime sherbet up front with a finely textured mid palate	Glass \$12	Btl \$35
<b>Cofield Sauvignon Blanc</b> delicate grassy notes, with lemon, citrus & passionfruit characters	Glass \$12	Btl \$39
<b>Cofield Pinot Grigio</b> Mid weight white, nashi pear & spiced ginger on the nose, with a textured mid palate		Btl \$39
<b>Cofield Rose</b> Classic dry rose, strawberries & white peach flavours, creamy textured mouth feel & clean finish		Btl \$39
<b>Cofield Provincial Black "2017" Chardonnay</b> Alpine Victoria, small batch, cherry picked from the best single vineyard		Btl \$59

## Cofield Red Wines

<b>Footsteps Shiraz</b> Medium bodied shiraz offering gentle pepper & spice notes, fruit driven, milk oak	Glass \$10	Btl \$36
<b>Cofield Pinot Noir</b> Light to medium bodied, silky tannins with a long savoury finish	Glass \$14	Btl \$45
<b>Cofield Sangiovese</b> Mature planting in the Quartz Vein Vineyard, spicy, savoury, & food friendly	Glass \$14	Btl \$45
<b>Cofield Cabernet Sauvignon</b> Limited release, classic Cabernet notes, choc mint, black currant, french oak	Glass \$14	Btl \$45
<b>Cofield Shiraz</b> Traditional Rutherglen Shiraz, fine tannins, great depth, dark berry fruits, and integrated oak		Btl \$48
<b>Cofield Durif</b> Classic Rutherglen Durif, attractive violet florals, dark berry fruit, firm tannins & balancing oak		Btl \$48
<b>Cofield Provincial Black Quartz Vein Durif</b> Small batch home estate, grown over the Quartz vein beneath us here		Btl \$59
<b>Cofield Topaque</b> Delicate sweet tea leaf nose, with caramel & butterscotch flavours		Glass \$12
<b>Cofield Muscat</b> Fresh raisin flavour, luscious & lingering balanced palate		Glass \$12