



THE HOWLING OWL

# FOOD & COFFEE MENU

VEG = VEGETARIAN

V = VEGAN

GF = GLUTEN FREE



D'ANGELO ESPRESSO + TWEEDVALE MILK	SMALL	LARGE
ESPRESSO		3
LONG BLACK/ MACCHIATO/ PICCOLO		3.7
FLAT WHITE/ CAPPUCCINO/ LATTE	3.9	4.7
MOCHA	3.9	4.7
DIRTY CHAI - CHAI WITH A SHOT OF COFFEE	4.4	5
CHAI LATTE	3.9	4.7
HOT CHOCOLATE	3.7	4.7
ICED COFFEE/ ICED CHOCOLATE/ MOCHA/ CHAI		5
ICED LATTE	3.9	4.7
ICED AMERICANO - LONG BLACK OVER ICE		3.7
ICED TEA - BREWED DAILY WITH SEASONAL FRUIT		4
AFFOGATO		6
AFFOGATO WITH LIQUEUR		13
SOY/ ALMOND, LACTOSE FREE MILK/ EXTRA SHOT OR LOCAL S.A. HONEY		50c



## T BAR TEA

POT FOR 2 \$4.50

ENGLISH BREAKFAST

CHAMOMILE ORGANIC HERBAL

EARL GREY & BLUEFLOWER

GINGER & LEMONGRASS ORGANIC HERBAL

GREEN SENCHA ORGANIC

HIGH-T: BLACK TEA WITH TIBETAN FLOWERS, BERRIES & RHUBARB

LAVENDER ORGANIC HERBAL

MONKS: GREEN & BLACK TEA WITH JASMINE BLOSSOM & VANILLA

PEPPERMINT ORGANIC HERBAL

PROSPERI-T CHAI: CLOVES, ROSE, ALMOND, VANILLA & CARDAMOM

VULNERABILI-T: SMOOTH VANILLA WITH CEYLON BLACK TEA



## JUICES & SOFT DRINK

<b>JUICES</b>	<b>\$4.0</b>	<b>SOFT DRINKS</b>	<b>\$3.50</b>
CLOUDY APPLE		COKE	
CRANBERRY		COKE ZERO	
ORANGE		DIET COKE	
PINEAPPLE		GINGER ALE	
		LEMONADE	
<b>FEVER TREE PREMIUM</b>	<b>\$3.50</b>	LEMON SQUASH	
GINGER BEER		SODA WATER	
GINGER ALE			
INDIAN TONIC WATER		<b>TIRO PREMIUM</b>	<b>\$4.50</b>
MEDITERRANEAN TONIC WATER		ELDERFLOWER	
		GRAPEFRUIT	
<b>FENTIMAN'S PREMIUM</b>	<b>\$3.50</b>	ITALIAN RED ORANGE	
ROSE LEMONADE		MINERAL WATER	



## WRAPS & BAGUETTES ON DISPLAY

AVAILABLE LUNCH TIME MONDAY TO FRIDAY

**\$9.90 EACH**

BEEF BAGUETTE, SUNDRIED TOMATO, OLIVES, LETTUCE & BASIL PESTO

CHICKEN WRAP, AVOCADO, MAYONNAISE & BABY SPINACH

FALAFEL WRAP, TOMATO, LETTUCE & RED ONION (VEG) (V)

SMOKED SALMON BAGUETTES WITH CAPERS, CREAM CHEESE, BABY SPINACH & LETTUCE



## DIP BOARDS

### DUKKAH BOARD

HOUSE MADE DUKKAH WITH SOUTH AUSTRALIAN EXTRA VIRGIN OLIVE OIL SERVED WITH TOASTED CIABATTA & LOCAL MARINATED OLIVES \$15

### PATE BOARD

BAROSSA DUCK AND WALNUT PATE SERVED WITH CORNICHONS & TOASTED CIABATTA \$18

### DIP BOARD

YOUR CHOICE OF DIPS SERVED WITH TOASTED CIABATTA & LAVOSH

2 FOR \$15

3 FOR \$18

BEETROOT & HORSERADISH (VEG)

JALAPENO & ARTICHOKE DIP (VEG)

PESTO & ROCKET (VEG)

ROASTED PEPPER & CASHEW DIP (VEG) (V)

SALMON & CAPER

SPICY PUMPKIN (VEG)

GLUTEN FREE WAFERS AVAILABLE FOR \$3 PER SERVE



## GRAZING BOARDS

ALL SERVED WITH FRESHLY TOASTED CIABATTA & GLUTEN FREE LAVOSH

\$28 EACH

HUNGARIAN SALAMI, BABY RED PEPPERS WITH FETA, MARINATED MUSHROOMS, JALAPENO & ARTICHOKE DIP & LIMESTONE COAST BRIE CHEESE

MARINATED MUSHROOMS, CHAR-GRILLED EGGPLANT, MARINATED ARTICHOKE, ROCKET & PESTO DIP & AGED CHEDDAR CHEESE (VEG)

PROSCIUTTO, CHAR-GRILLED EGGPLANT, MARINATED OLIVES, BEETROOT & HORSERADISH DIP & ADELAIDE BLUE CHEESE



## CHEESE BOARDS

### CHEESE AND HONEY BOARD

BRIE, CAMEMBERT & BLUE CHEESE SERVED WITH SOUTH AUSTRALIAN CREAMED HONEY & MALLEE OR BLUE GUM HONEY, APPLE & PEAR SLICES, STRAWBERRIES, TOASTED CIABATTA & LAVOSH

\$32

### CHEESE BOARDS

YOUR CHOICE OF CHEESES SERVED WITH STRAWBERRIES, MUSCATELS, FRESH APPLE/PEAR, QUINCE PASTE, TOASTED CIABATTA & LAVOSH

2 FOR \$25

3 FOR \$28

ADELAIDE BLUE

JACKY WHITE CAMEMBERT

LIMESTONE COAST AGED CHEDDAR

LIMESTONE COAST LADY MUSGRAVE BRIE

WOODSIDE CHEVRE SOFT GOATS