



THE HOWLING OWL

# FOOD & COFFEE MENU

VEG = VEGETARIAN

V = VEGAN

GF = GLUTEN FREE



D'ANGELO ESPRESSO + TWEEDVALE MILK	SMALL	LARGE
ESPRESSO		3.5
LONG BLACK/ MACCHIATO/ PICCOLO		4
FLAT WHITE/ CAPPUCCINO/ LATTE	4.4	5
MOCHA	4.4	5
DIRTY CHAI - CHAI WITH A SHOT OF COFFEE	5	6
CHAI LATTE	4.4	5
HOT CHOCOLATE	4.4	5
ICED COFFEE/ ICED CHOCOLATE/ MOCHA/ CHAI		6
ICED LATTE	4.4	5
ICED AMERICANO - LONG BLACK OVER ICE		4.5
ICED TEA - BREWED DAILY WITH SEASONAL FRUIT		5
AFFOGATO		6
AFFOGATO WITH LIQUEUR		13
SOY/ ALMOND, LACTOSE FREE MILK/ EXTRA SHOT OR LOCAL S.A. HONEY		\$1



## T BAR TEA

POT FOR \$5.50

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

PROSPERITY CHAI: CLOVES, ROSE, ALMOND, VANILLA & CARDAMOM

VULNERABILITY-T: SMOOTH VANILLA WITH CEYLON BLACK TEA



## JUICES & SOFT DRINK

<b>JUICES</b>	<b>\$5</b>	<b>SOFT DRINKS</b>	<b>\$4</b>
CLOUDY APPLE		COKE	
CRANBERRY		COKE ZERO	
ORANGE		DIET COKE	
PINEAPPLE		GINGER ALE	
TOMATO		LEMONADE	
		LEMON SQUASH	
		SODA WATER	
<b>FEVER TREE PREMIUM</b>	<b>\$5</b>	<b>TIRO PREMIUM</b>	<b>\$5</b>
GINGER BEER		ELDERFLOWER	
GINGER ALE		GRAPEFRUIT	
INDIAN TONIC WATER		ITALIAN RED ORANGE	
MEDITERRANEAN TONIC WATER		MINERAL WATER	



# LUNCH MENU

AVAILABLE MONDAY-SAT. 11AM UNTIL SOLD OUT

DELICIOUS BAGELS

\$10-

(PLEASE SEE OUR DISPLAY FRIDGE FOR WEEKLY SPECIALS)

BOB BOWLS QUESADILLA (V,VE)

\$10-

BUTTERNUT SQUASH, BLACK BEANS, JALAPENO TAPENADE,  
CHIPOTLE MAYO & FRESH CORIANDER WITH LIME

-NEED SOMETHING SWEET-

TAKE A LOOK AT OUR DISPLAY FRIDGE FOR YUMMY TREATS



## DIP BOARDS

### DUKKAH BOARD

\$15-

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

### PATE BOARD

\$18-

BAROSSA DUCK AND WALNUT PATE SERVED WITH CORNICHONS & TOASTED CIABATTA

### DIP BOARD

2 FOR \$17 / 3 FOR \$20

YOUR CHOICE OF DIPS SERVED WITH TOASTED CIABATTA & LAVOSH

BEETROOT & HORSERADISH (VEG)

JALAPENO & ARTICHOKE DIP (VEG)

PESTO & ROCKET (VEG)

ROASTED PEPPER & CASHEW DIP (VEG) (V)

GLUTEN FREE WAFERS AVAILABLE FOR \$3 PER SERVE



## GRAZING BOARDS

ALL SERVED WITH FRESHLY TOASTED CIABATTA & LAVOSH

**\$32 EACH**

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

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

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

HARRIS FRESHLY SMOKED KINGFISH WITH CORNICHONS, LIMESTONE COAST BRIE CHEESE, JALAPENO AND ARTICHOKE DIP & BEETROOT AND HORSERADISH DIP

GLUTEN FREE WAFERS ARE AVAILABLE FOR \$3 PER SERVE



## CHEESE BOARDS

### CHEESE AND HONEY BOARD

\$32

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

### CHEESE BOARDS

2 FOR \$28 / 3 FOR \$32

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

ADEL BLUE

ALEXANDRINA BLACK WAX AGED CHEDDAR

LIMESTONE COAST LADY MUSGRAVE BRIE

LIMESTONE COAST JACKY WHITE CAMEMBERT

GLUTEN FREE WAFERS ARE AVAILABLE FOR \$3 PER SERVE