



THE HOWLING OWL

GRAZING & COFFEE



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	5
ICED COFFEE/ ICED CHOCOLATE/ MOCHA/ CHAI		6
ICED LATTE	4.4	5
ICED AMERICANO - LONG BLACK OVER ICE		4
ICED TEA - BREWED DAILY WITH SEASONAL FRUIT		5
AFFOGATO		6
AFFOGATO WITH LIQUEUR		13
SOY, ALMOND OR LACTOSE FREE MILK		+\$1
EXTRA SHOT OR LOCAL HONEY		



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

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

VULNERABILI-T: SMOOTH VANILLA WITH CEYLON BLACK TEA

SOY, ALMOND & LACTOSE FREE MILK

LOCAL HONEY

+\$1



JUICES & SOFT DRINK

JUICES	\$5	SOFT DRINKS	\$4
CLOUDY APPLE		COKE	
CRANBERRY		COKE ZERO	
ORANGE		DIET COKE	
PINEAPPLE		GINGER ALE	
TOMATO		LEMONADE	
		LEMON SQUASH	
		SODA WATER	
FEVER TREE PREMIUM	\$5	TIRO PREMIUM	\$5
GINGER BEER		GRAPEFRUIT	
GINGER ALE		ITALIAN RED ORANGE	
INDIAN TONIC WATER		MINERAL WATER	
MEDITERRANEAN TONIC WATER			
KIZBEE	\$6		
LOCAL SPARKLING FERMENTED			
RAW HONEY DRINK			



MONDAY – FRIDAY

11AM – SOLD OUT

HOWLING OWL SOUP w/ TOASTED CIABATTA \$10
TAKE AWAY \$8.5

HOWLING OWL TOASTIES*

TOMATO, ROASTED PEPPER & CASHEW SPREAD (VEGAN) \$7.5

CHEESE & TOMATO \$7.5

HAM, CHEESE, TOMATO \$8.5

HOWLING CUBAN (SALAMI, HAM, DILL PICKLE, CHEESE + MUSTARD) \$9.5

*COMPLIMENTARY GREEN TOMATO PICKLE UPON REQUEST



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 + WALNUT PATE SERVED W/ 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

SPANISH SALAMI, BABY RED PEPPERS WITH FETA, MARINATED MUSHROOMS, JALAPENO AND ARTICHOKE DIP & ONKAPARINGA CREAMERY BRIE CHEESE

MARINATED MUSHROOMS, LOCAL SMOKED OLIVES, MARINATED ARTICHOKEs, ROCKET AND PESTO DIP & AGED CHEDDAR CHEESE (VEG)

PROSCIUTTO, MARINATED ARTICHOKEs, LOCAL SMOKED OLIVES, BEETROOT AND HORSERADISH DIP & ADEL BLUE CHEESE

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 CHEESES 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

ONKAPARINGA CREAMERY BRIE

LIMESTONE COAST JACKY WHITE CAMEMBERT

GLUTEN FREE WAFERS ARE AVAILABLE FOR \$3 PER SERVE