



**PLEASE TAKE NOTE OF YOUR TABLE NUMBER AND
PLACE YOUR ORDER AT THE COUNTER**

to share

FRANKLAND RIVER OLIVES , lemon, garlic, thyme ^{veg, gf, df}	8
SOUR DOUGH & ALMOND DIP , house bread, almond hummus, saltbush dukkah ^{veg}	13
PORK TERRINE , house pickles, mustard seeds, chargrilled sourdough	17
LOADED SWEET POTATO CHIPS , sour cream, whiskey caramel, crispy kale ^{veg, gf}	13
ROYAL BLUE CHIPS , aioli ^{veg, gf, df}	10

mains

ROASTED PORK BRIOCHE SLIDERS , tamarind, apple & fennel slaw, yuzu mayo (3)	22
HAND MADE GNOCCHI , king prawns, swan valley asparagus, tomato sugo ^{veg}	32.5
GIDGEGANNUP BEETROOTS , candied walnuts, goats labnah, orange dressing ^{veg, gf}	29
POPCORN CRUMBED CHICKEN , sweet potato chips, crispy kale, ranch dressing ^{gf}	32.5
24HR COOKED STICKY SESAME PORK , local carrots, baby bok choy, dried prawn sambal ^{gf}	33
SLOW BRAISED BEEF SHOULDER , cauliflower & blue cheese, spring leaves, crispy sage ^{gf}	34

platters

PLOUGHMAN'S LUNCH	58
pork terrine, leg ham, corned beef, onion jam, beetroot relish, house pickles, olives, aged cheddar cheese, almond hommus, dukkah, sour dough, crackers	
THE IN-BETWEENER	42
margaret river brie & vintage cheddar cheese, quince, pork terrine, pickles, almond hommus, dukkah, sour dough, crackers	
CHEESE BOARD	27
margaret river brie, blue & vintage cheddar cheese, quince, onion jam, muscatels, crackers ^{veg}	

to finish

DRIED RASPBERRY MERINGUE , white chocolate cream, passionfruit curd ^{gf}	14
SOFT SET CHOCOLATE , honey caramel, roasted strawberries, pepperberry ^{gf}	16

children's menu

PIZZA , ham & cheese	12
GNOCCHI , tomato & cheese	12
CRUMBED LOCAL FISH , chips, tomato sauce	13
KIDS MEAL DEAL , a choice of the above meals with a juice box & paddle pop ice-cream	18

little treats

CHOC FUDGE BROWNIE	5
CARROT & CINNAMON CAKE , white chocolate cream	5.5
TARTLETS	3.5
STREETS MAGNUM : classic vanilla	5
STREETS PADDLE POP : choc, banana, rainbow	3

cold drinks

AUSTRALIAN STILL SPRING WATER (600mL)	3
JUST JUICE BOX (200ml)	2.5
ASSORTED SOFT DRINKS (375ml)	3.5
BUNDABERG GINGERBEER & LEMON, LIME & BITTERS (375ml)	4.5
ICED : coffee, mocha, or chocolate	7
MILKSHAKES : chocolate, banana, or strawberry	7

hot drinks

COFFEE : however you like it	4.5/5
TEA FOR ONE : english breakfast, earl grey, peppermint, green	4.5
HOT CHOCOLATE OR MOCHA	5

about us

Houghton Café's resident executive chef, Herb Faust, was the only contestant to beat an Iron Chef on Channel 7's 2010 series of the cult show. Herb's seasonal menus are developed with an emphasis on fresh, local and Australian produce, and boast international flavours that feature his diverse culinary skills.

You'll find a great selection of contemporary dishes on the menu, along with our delicious platters including a traditional ploughman's lunch, and tantalizing desserts. So grab your favourite bottle of wine from cellar door and treat your tastebuds to a memorable lunch at the café. We look forward to cooking for you!

Enjoyed your visit? Find us at "Houghton Winery Café" on Trip Advisor, Instagram, and Facebook!



service of alcohol: please note, due to licensing restrictions, café staff cannot serve alcohol. please make your way to cellar door to purchase wine, beer or cider. **public holidays**: attract a 15% surcharge. **allergens**: please note that our products contain or are made in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk & other dairy products, egg, sesame, gluten & sulphite preservatives. while all care is taken, we cannot guarantee our products are completely allergen free.