



set menu options

for group bookings of 12 or more

grazing plates

25pp

a ploughman's style offering to enjoy with your wine

For a delicious ploughman's style lunch, one of each of the below plates will be served between every four guests. Delicious cheeses and cured meats paired with our house-made terrine, pickles, and condiments are perfect to graze on while you indulge in your favourite drop of houghton wine!

PLOUGHMAN'S PLATTER: pork terrine, leg ham, corned beef, onion jam, beetroot relish, house pickles, aged cheddar cheese, olives, almond hommus, dukkah, baguette, crackers

CHEESE PLATE: australian brie, blue and vintage cheddar cheese, quince, onion jam, crackers ^{veg}

CHIPS: royal blue chips, aioli ^{veg, gf}

share fare

30pp

five of our most popular seasonal share dishes

Enjoy five of our favourite dishes, served between every four guests. 'Share fare' is perfect for a substantial grazing lunch.

PORK TERRINE, house pickles, mustard seeds, chargrilled sourdough

CHICKPEA BATTERED WHITING, fennel salt, saffron labneh ^{gf}

ROASTED BEETROOT & WALNUT SALAD, goats cheese, candied walnuts, orange dressing ^{veg, gf}

CRISPY SPICED CALAMARI, green bean, beanshoot & mint salad, mango dressing ^{gf, df}

CHARRED FREE RANGE CHICKEN, almond skordalia, zucchini, salt bush, lemon dressing ^{gf}

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.