



DINE IN AND TAKEAWAY MENU – PLEASE ORDER AT THE FRONT COUNTER

All Day Breakfast

Big Country Breakfast - Poached, fried or cheesy scrambled eggs, on 3 pieces of toast with bacon, sausages, mushrooms & grilled tomato	G 23
Free Range Eggs - Poached, fried or cheesy scrambled eggs on 2 pieces of toast	G 14
on 2 pieces of toast with bacon	G 18.5
Vegetarian - Poached eggs served with roast tomato, feta cheese, Spanish onions, avocado, spinach and balsamic vinegar on a toasted seeded roll	19.5
Eggs Benedict - Short cut bacon Or	19.5
Tasmanian smoked salmon Or	21
Shaved ham Or Vegetarian	18.5

Salads/Meals

Caesar Salad - Plain	G 17
Add Chicken, smoked salmon or corned beef	G 5
Pumpkin and Fetta Salad	G 17
Soup of the Day ask which soup is available, served with a hot bread roll	G 14
Baked Potatoes in Jackets Chilli Mince, Cheese and Sour Cream Or	G 15
Mince, Cheese and Bacon Or Cheese, Bacon and Chives Or Pumpkin, Fetta and Chives	

Gourmet Burgers

Drovers Beef beef pattie, swiss cheese, caramelised onions, beetroot chutney, aioli, lettuce & tomato	17
Spicy Chicken tomato salsa, jalapenos, grated cheese, sour cream, lettuce on a garlic buttered roll	G 17
Chicken Schnitzel with sliced tomato, onion, avocado, lettuce, Creamy Garlic Sauce	18
Vegan homemade vegetable pattie with eggplant relish on a toasted Turkish roll	V 16
BLAT Bacon, lettuce, avocado & tomato & salad dressing	G 18
Roast Beef and Gravy – on a toasted Turkish Roll	G 15

Country Ploughman's Platter for 2 (G)

A selection of ham & corned beef, three gourmet cheeses, salad, homemade antipasto & preserves served with chunky bread

G 40

Light Options

Nana's Famous Scones – Strawberry jam & chantilly cream and two scones	9
Banana Bread	9
Wiggly, piggly, curly tail Fries – with Tomato Or BBQ sauce	8
Or Aioli, Sweet Chilli and Sour Cream, creamy Garlic Sauce Or Gravy	11

G – GLUTEN FREE

V – VEGAN

ALL PRESERVES ARE HOMEMADE

COVID 19 – Taste of the Country is committed to providing you with a safe place for everyone. All our staff have been Covid-19 trained and we are doing everything with the best practice in mind. Our menu has been reduced to cope with reduced staffing and difficulties with supplies. While this isn't ideal, we hope that you enjoy your meal and thank you for supporting our small business.

To reduce exposure to Coronavirus being passed to our next customers – PLEASE EITHER TAKE THIS MENU WITH YOU OR DISPOSE OF IT IN THE BINS PROVIDED.

Cold Drinks

Cold Pressed Juice

Orange – nothing else 7.5

Served in a collectable recyclable bottle

Water

Still Water – Bottle 600 ml 4
Bottle Large 8

Sparkling Mineral Water
Small 4
Large 8

Iced Tea – Fuse 500ml 6

Milk Bar

Iced Chocolate, Mocha or Coffee 7

Iced Latte 5.5

Milkshake
Caramel, Chocolate, Mocha,
Strawberry or Vanilla 6.5

Thickshakes
Caramel, Vanilla, Chocolate,
Mocha, Strawberry 7.5

Soda Pop

Bunderberg
Lemonade, Ginger Beer 6.5

Lemon Lime & Bitters 6

Home Made Fruit Punch 5

Pink Sparkling Grapefruit 5

Soft Drinks Coke, Zero, Sprite 5.9

Fanta, Creaming Soda, Lemon Squash or
Pasito 5

Wine

Sparkling B

Tambulaine Blanc de Blanc 40

Tulloch Sparkling Vercato 40

Whites

Littles Wines Semillon 42

Tambulaine Sauvignon Blanc 42

Tulloch Vineyard Selection
Verdelho 42

Rose - Tamburlaine 40

Reds

Scarborough Pinot Noir 50

Tulloch Cabernet Sauvignon 42

Tyrrells Hunter Valley Shiraz 48

House White Glass - Sauvignon Blanc 9.5

House Red Glass - Shiraz 10.5

Alcoholic Beverages available from 12:00pm Friday – Saturday,
and from 10:00am Sunday
Public Holidays – from 12.00pm

We hold a Restaurant Licence – all alcohol must be served with food.

Hot Drinks

Coffee

Cappuccino Small 4.5

Flat White Medium 5.5

Latte Large 6.5

Long Black

Chai Latte

Short Black 3.8

Macchiato 4

Plunger Coffee 5

Piccolo Latte 4

Vienna Coffee 5.5

Flavours

Caramel, Vanilla, Hazelnut, Irish Cream 1

Real Hot Chocolate

Milk or Dark 6.5

Hot Mocha 6

Hot Chocolate 5.5

Lactose, Soy and Almond Milk-Extra 1

Extra Shot 0.5

Tea – served in a plunger

Black Tea - Earl Grey,
English Breakfast 4.5

Organic Green Tea - Traditional Green,
Lemongrass & Ginger,
Moroccan Mint 6.5

Organic Herbal Blend Tea
Rooibos, Spicy Chai, French Earl Grey 6.5

Beer/Spirits

Light 7.5

Cascade Premium Light

Low Carb 7.5

Hahn Super Dry

Mid Strength 9

Ironback Summer Ale

Lovedale Lager

Full Strength 9.5

Ironbark American Pale Ale

Corona Extra

James Squire Original Amber Ale

Peroni Nastro Azuro

Ginger Beer - Stones 10.5

Spirits 10.5

Jim Beam White & Cola

Canadian Club & Dry

Bunderberg Rum & Cola

Vodka Lime & Soda

Cider 10.5

Hunter Valley Tilse's Apple

Sydney Brewery Agave and Ginger

Rekorderlig Strawberry & Lime