

Lucas Estate's Café Menu

Gourmet Platter: For 1: \$16, for 2: \$24, for 3 \$36 etc

A mixture of little serves of olives, preserves, cheese, bread, fruit, tapas. Can be GLUTEN FREE.

Pumpkin and Sweet Potato Soup with bread: \$12

GLUTEN FREE (WITHOUT BREAD)

Organic Cheese Platter: \$20

*3 cheeses, nuts, dried and fresh fruits (when available), with hand made Baccos bread leaves.
Platter suited to lunch for one, a good snack for two. Can be GLUTEN FREE.*

Nachos (vege) *GLUTEN FREE*: \$10

Curry Beef & rice (medium hot)^{GF}: \$16

Louise's slow cooked warming curry. GLUTEN FREE

Organic Lamb Rogan Josh with Rice \$16

One of Leanne's favourite recipes made with local 'Mallow' organic lamb. GLUTEN FREE

Organic Chicken Gumbo with chorizo: \$16

A Cajun style soup with the use of rice and chillies making it more of a soupy risotto. GLUTEN FREE

Beef, chicken or Tuna lasagna with salad: \$16

Margie's Italian heritage is a very welcome addition to Lucas Estate and her meat lasagne is cooked the traditional way. The Tuna version is Margie's own recipe (and very nice it is too).

Ricotta and Spinach Cannelloni with salad: \$16

Spinach and herbs from our garden with fresh ricotta and tomato sauce.

Baked Ricotta and Spinach tart with salad: \$16

Fresh baked ricotta tarts with spinach, chillies and herbs from our garden. GLUTEN FREE

Sweet Things:

Leanne's carrot cake with cream: \$8.00

Leanne's chocolate cake with fudge sauce and ice cream \$8.50

Sticky date with butterscotch sauce & ice cream (Louise's recipe and Margie's cooking): \$8.50

Generally we have a different cake on the 'Specials' board

Non alcoholic drinks

Tea or plunger coffee: \$3pp

Canned soft drink: \$2, bottled water: \$2, ginger beer \$3

Espresso coffee coming soon!