

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 & crackers, bread, fruit.

Can be GLUTEN FREE.

Soup of the Day, served with homebaked bread: \$12

GLUTEN FREE (WITHOUT BREAD)

Organic Cheese Platter: \$20

3 organic 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) : \$10

Made using medium salsa & refried beans, topped with melted cheese, sour cream and sweet chilli sauce

GLUTEN FREE

Curry Beef & Rice (medium hot): \$16

Louise's slow cooked warming curry.

GLUTEN FREE

Beef Lasagne with salad: \$16

Italian meat lasagne is cooked the traditional way.

Organic Lamb Rogan Josh with rice: \$18

Leanne's interpretation of a traditional spicy, aromatic Indian dish.

GLUTEN FREE

Organic Chicken Gumbo with Chorizo: \$18

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

GLUTEN FREE

Baked Ricotta and Sundried Tomato tart with salad: \$16

Baked ricotta tarts with sundried tomatoes & parmesan cheese, topped with caramelised balsamic vinegar.

GLUTEN FREE (NO PASTRY)

Cakes and Sweet Things:

The choices are all yummy but change often so please see our friendly cellar door staff for today's offerings

Drinks available

Selection of beers and wine available by the glass or bottle

Pot of tea or cup of organic espresso coffee from \$3.50

Bottled water, selection of soft drinks and juices \$3 - \$3.50