

COUGHLAN ESTATE

DONNYBROOK

CHOOSE FROM OUR SELECTION OF BOARDS

BREAD & DUKKAH BOARD

Sourdough bread, olives, house-made dukkah, olive oil & balsamic. (v) (vg) \$27

FETA & OLIVES BOARD

Sourdough bread, Olives, Cambray feta, sun-dried tomato & chargrilled capsicum. (v) \$32

BLUE CHEESE BOARD

Blue cheese, oat and cranberry biscuits, plum and red wine paste, walnuts, seasonal fruit. (v) (gfo) \$32

MANCHEGO & CHUTNEY BOARD

Manchego cheese, sliced gherkin, artichoke, fruit chutney, sun-dried tomato, house seed crackers. (gf) (v) \$32

HALLS & HONEY

Creamy Halls Suzette, honey, apricot & semillon paste, walnuts, apricots & sourdough. \$32

CHARCUTERIE

Assorted meats including salami, chorizo, & local prosciutto, sauerkraut, olives, house-made parmesan biscuits, fruit chutney, and seasonal fruit. \$34

ADDITIONS

One cheese \$14 Seed crackers \$6 Olives \$8
Parmesan Biscuits \$6 Sourdough bread \$8 Charcuterie \$14

HOME-MADE SOUP W' SOURDOUGH BREAD

Broccoli & blue cheese (gf) (v) \$23
Spicy Mexican Bean (gf) (vg) \$23
Leek, bacon & potato (gf) \$23
Mushroom, pork & black truffle soup (gf) \$28

HOME-MADE SOUP & A TOASTED SANDWICH

Brie and caramelised onion toasted sandwich (gfo) \$28
Truffle Soup with a Toastie \$32
Brie and caramelised onion toasted sandwich (gfo)

SALADS & MORE

Three Salad Bowl with Fetta (v) (gf) \$25
Zucchini and Chickpea Fritters x 2 (v) (gf) \$32

HOUSE-MADE GOURMET PIES

SERVED WITH YOUR CHOICE OF 2 SIDE SALADS \$34

Beef, shiraz and rosemary pie with tomato relish (df)
Spicy potato and pumpkin pie with apple chutney (vg)

HOUSE-MADE QUICHE

SERVED WITH YOUR CHOICE OF 2 SIDE SALADS W' CHUTNEY & PICKLES

Bacon, spinach & sundried tomato (gfo) + (v) options \$32

SIDE SALADS

Potato salad (v) \$10
Sauerkraut and apple salad (vg) \$10
Minty pea and feta salad (v) \$10

CHILDREN'S SELECTION

Cheddar Cheese Toastie \$8
Quiche \$12
Beef Pie \$12

WINE LIST

	Glass\$	Btl\$
Frazer Woods Pinot Noir Chardonnay NV Sparkling		\$42
Coughlan Semillon Sauvignon Blanc	\$11	\$32
Coughlan Sauvignon Blanc	\$11	\$32
Coughlan Field Blend	\$11	\$32
Coughlan Estate Semillon	\$12	\$38
Coughlan Estate Chenin Blanc	\$12	\$38
Mandalay Road Moscato (Sweet)		\$26
Coughlan Rosé	\$11	\$32
Coughlan Zinfandel	\$13	\$40
Coughlan Estate Shiraz	\$13	\$40
Coughlan Estate Cabernet Sauvignon	\$13	\$40
Coughlan Estate Cane Cut Semillon (375ml)	\$11	\$32

BEER & ALE

Peroni 5% \$9
Little Creatures Pale Ale 5.2% \$9
Rogers Amber Ale 3.8% \$9

NON-ALCOHOLIC

Coke / Coke Zero \$4
Ginger Ale \$4
Lemon, Lime & Bitters \$6
Ginger Beer \$6
Juice Box \$3
San Pellegrino 750ml \$9
Bottled Water (600ml) \$4
Sparkling Apple Juice \$9
Iced Coffee \$7.5
with Ice Cream \$9.5

CAFE OPTIONS

Long black / Flat White \$5.5
Cappuccino / Latte \$5.5
Chai Latte \$6
Extra Shot / Almond / Soy \$1
Tea for One \$5
Peppermint, Camomile,
Lemon & Ginger, Rooibos
Earl Grey, English Breakfast
Affogato \$9
Kids Hot Chocolate \$4

COUGHLAN ESTATE

DONNYBROOK

Nestled amongst the glorious rolling hills of Donnybrook, is the hidden gem of Coughlan Estate - home to some of the oldest vines in the region. Coughlan Estate is tendered throughout the year by Preeti and Brad Coughlan. Their dry-grown vineyard is nurtured with a very hands on approach throughout the year. Focussing on traditional viticultural practices, everything is hand - picked at vintage, and the vines are carefully hand-pruned and tended throughout the year. The wines themselves are crafted by the ever-talented Bruce Dukes & Remi Guise.

WINE TASTING SELECTION MENU

3 WINES \$7.50 pp / 4 WINES \$10.00 pp / 5 WINES \$12.50 pp

2023 SEMILLON SAUVIGNON BLANC

\$11 G / \$32 B / \$28 TA

A pristine nose of white pear, lychee and jasmine, underpinned by rich tones of mango and gooseberries. Velure and coating textures are balanced by crisp natural acidity and a poised finish laced with flavours of lemon grass and nectarines.

2023 SAUVIGNON BLANC

\$11 G / \$32 B / \$28 TA

Bold flavours of nectarines, peaches and lychee are gently accentuated by subtle hints of white flowers and wet granite. A bright entry of stone fruits, gooseberries and focused white fruit tannin lead to a finish punctuated by minerality and persistent flavours of white pear and freshly zested limes.

2022 FIELD BLEND

\$11 G / \$32 B / \$28 TA

Beautifully aromatic on the nose, with a lovely zippy palate, finishing deliciously dry. Green apples, a touch of creamy cashew and a fresh, citrus finish. *Awarded a Silver medal at the 2022 Labelmakers Group WA Alternative Varieties Wine Show. 92 points - Halliday Wine Companion 2024*

2020 SEMILLON

\$12 G / \$38 B / \$34 TA

White pear, mango, lime & freshly cut thyme - mouth watering acidity, well-balanced fruit weight, and a linear finish. *Awarded a Silver medal at the Wines of WA Show 2021 / 95 points Winestate Magazine & 92 points The Real Review - Top Rank and Recommended - 4 Stars Awards. Silver Medal - Decanter World Wine Awards*

2022 CHENIN BLANC

\$12 G / \$38 B / \$34 TA

A generous palate of white pears, jasmine and green apples, boasting quenching acidity, minerality and pois. A textural and engaging finish laced with hints of lanolin, limes and dried thyme.

2022 ROSÉ

\$11 G / \$32 B / \$28 TA

Currants, strawberries and glazed plums introduce a palate of soft red fruit textures and pristine tannin and acidity. Boasting tones of pink lady apples and subtle cinnamon hints. *91 points - Halliday Wine Companion 2024*

2022 ZINFANDEL

\$13 G / \$40 B / \$36 TA

An opulent yet bristling palate of summer berries, red apple skin and cherry blossom flavours, underpinned by coating black tannin, persistent and mineral to the end.

2021 CABERNET SAUVIGNON

\$13 G / \$40 B / \$36 TA

A dense array of black fruits and lifted tones of violets greet on the nose, dotted with hints of allspice and dried thyme. Clear lines of red fruit tannin, cassis and red cherries guide the palate, bolstered by a coating core of graphite, blueberries and a persistent and mineral finish. The wine sees 14 months in French oak barriques.

2021 SHIRAZ

\$13 G / \$40 B / \$36 TA

Aromas of red cherries, cloves and meat spice sit atop a foundation of black fruits and deeper spices. Fine threads fruit and oak tannin drive the palate through an eastern mosaic of allspice, cinnamon and brooding red fruits. A pristine and lingering finish of black pepper and glazed plums.

2022 CANE CUT SEMILLON

\$11 G (100ml) / \$32 B (375ml) / \$28 TA

Orange rind, sultana and cinnamon aromas introduce a velure palate, delivering poised acidity and a dense core of concentrated grape sweetness. Tones of crème caramel, poached pears, cloves and aniseed deliver a balanced and coating finish.