



PENNY FARTHING
PUBLIC HOUSE

DINE AROUND \$35 MENU

FIRST

French Onion Soup

Caramelized and crispy onion, beef broth,
croutons, swiss cheese gratinée

Suggested pairing: Heritages Cotes du Rhone \$12.50 (6oz)

OR

Autumn Cream Soup

Pumpkin seed, honey, goat cheese croutons

Suggested pairing: Coolshanagh Chardonnay \$17 (6oz)

SECOND

Meatloaf & Gravy

Classic baked meatloaf, onion gravy, mashed potato, roasted carrots

Suggested pairing: Driftwood Ale \$9.25 (18oz)

OR

Chicken Tikka Masala

Spicy curry sauce, basmati rice, grilled naan, raita

Suggested pairing: Russell Lager \$9.25 (18oz)

OR

Winter Green Salad

Oven-baked beets, blue cheese, pickled forest mushroom, dried
cranberry, mulled wine poached pear, dressed winter greens

Suggested pairing: Austin Chardonnay \$13 (6oz)

THIRD

New York Cheesecake

Mixed berry compote

Suggested pairing: Penfolds Grandfather Rare Tawny \$14 (2oz)

