

houghton winery café | by herb faust food

for the table

something quick & light to get things started

frankland river OLIVES , lemon, garlic, thyme ^{veg, gf, df}	8
BAGUETTE , almond and sumac dukkah, cooladerra olive oil ^{veg, df}	8

share plates

seasonal share dishes to excite your senses

chargrilled CAULIFLOWER , pomegranate, blue cheese yoghurt ^{veg, gf}	13
roasted purple CARROTS , house paneer, buckwheat, curry leaves ^{veg, gf}	12
BRUSSEL SPROUTS , pickled peppers, buttermilk, candied bacon ^{gf}	14
deep fried nannup CAMEMBERT , raw honey, quince, croutons ^{veg}	15
savoury CHURROS , jamon, caramelised pear, blue cheese	19
duck liver PARFAIT , houghton rojo grande gel, truffle oil, chargrilled bread	18
heirloom BEETROOT , whipped goats cheese, candied spiced walnut ^{veg, gf}	22
cured local KINGFISH , ginger & organic soy, finger lime, yuzu mayonnaise ^{gf, df}	21
crispy shark bay CUTTLEFISH , grilled lettuce, rambutan, red dressing ^{gf, df}	23
charred free range CHICKEN , almond skordalia, preserved lemon, saltbush	25
sticky tamarind PORK , dried chilli prawns, thai basil, lilly pillly ^{gf, df}	28
slow braised BEEF shoulder, green peppercorns, celeriac cream, crispy sage ^{gf}	29
chickpea battered local caught FISH , labneh, celery, fennel pollen	26
crispy smashed POTATO , sour cream, garlic chives ^{veg, gf}	10
COS and radicchio salad, cheddar cheese, lemon dressing ^{veg, gf}	8
royal blue CHIPS , aioli ^{veg, gf}	9

CAN'T DECIDE? our chefs will choose 5 share plates and 1 dessert, to share between two 55 per person

large grazing plates ploughman's style offering to enjoy with your wine

duck liver parfait, leg ham, corned beef, shaved pastrami, onion jam, tamarind chutney, house pickles, aged cheddar cheese, olives, almond hommus, dukkah, baguette, crackers	56
camembert, blue and aged cheddar cheese, quince, onion jam, tamarind chutney, house pickles, olives, almond hommus, dukkah, baguette, crackers ^{veg}	44

deli sandwiches served toasted with a side of royal blue chips

BAGUETTE , leg ham, aged cheddar cheese, pickles, mustard	22
CIABATTA , brie, house beetroot relish, avocado, rocket	21
german RYE , corned beef, pastrami, swiss cheese, sauerkraut	24

to finish desserts to satisfy your sweet tooth

chestnut and rose DOUGHNUTS , chocolate caramel, orange blossom curd	14
steamed GINGERBREAD , rum and raisin caramel, house soured cream, mandarin	14

counter small ready-to-go sweet treats

chocolate fudge BROWNIE	4.5
rose sugared SHORTBREAD biscuit	4
LEMON curd and dried raspberry tartlet	3.5
hand made CHOC TOP iccream	5

cold drinks

mount franklin: still, lightly sparkling	3
250ml juice: orange, apple, apple & blackcurrant, pineapple	3.5
330ml soft drinks: coke, diet coke, coke zero, lift, fanta, sprite	4
330ml lemon, lime & bitters; ginger beer; raspberry, ginger & mint	4.5
1l santa vittoria water: still, sparkling	5
iced coffee, mocha, chocolate	6.5
milkshakes: chocolate, banana, strawberry	6.5

hot drinks

coffee	4/4.5
tea for one: english breakfast, earl grey, peppermint, green	4
hot chocolate, mocha	4.5

service of alcohol: please be aware, due to licensing restrictions, café staff cannot serve alcohol. please make your way up to the cellar door to purchase wine, beer or cider.

allergens: please note that our products contain or are made in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk & other dairy products, egg, sesame, gluten & sulphite preservatives. while all care is taken, we cannot guarantee our products are allergen free

public holidays: attract a 15% surcharge

glossary

BUCKWHEAT

a plant cultivated for its grain-like seeds which, despite its name, is gluten free

CELERIAC

a variety of celery cultivated for its edible roots

FENNEL POLLEN

the pollen from golden fennel flowers, which is used as a garnish and has a gentle anise flavour

FINGER LIME

a delicate rainforest tree that naturally occurs as an understory in Queensland and northern NSW.

The fruit's small caviar shaped capsules pop in your mouth giving a burst of zesty lime

LABNEH

yogurt that has been strained to remove its whey, resulting in a thicker, more luscious consistency

LILLY PILLY

otherwise known as riberry; popular for hedging and topiary, these plants also produce a tart red

berry, similar in flavour to a cranberry

PANEER

a fresh cheese made in-house with whole milk, using a separation process to maintain the curd

RAMBUTAN

a fruit native to the Malay-Indonesian region; closely related to the lychee

SKORDALIA

a thick puree made by combining confit garlic with almond milk & white beans

YUZU

yuzu is a Japanese citrus fruit that adds a zingy flavour to our housemade mayonnaise

about us

discover who's in the kitchen, and the inspiration behind the menu

Houghton Café's resident executive chef, Herb Faust, was the only contestant to beat an Iron Chef on Channel 7's 2010 series of the cult show. Herb's seasonal menus are developed with an emphasis on fresh, local and Australian produce, and boast international flavours that feature his diverse culinary skills.

Herb's favourite way to dine is to share with family and friends, and so you'll find a great selection of contemporary share-style dishes on the menu. This allows everyone to experience a myriad of flavours and textures, and encourages a fun and social atmosphere at the table.

Of course, if you're in the mood for something of your own, you'll love Herb's take on a selection of New York inspired toasted sandwiches, served with a side of shoestring fries. Our substantial grazing plates add even more possibilities to the menu. They can be shared as an entree, or enjoyed as a ploughman's style lunch over a glass of your favourite wine.



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