



DRINKS / TASTERS

Alcoholic

On Tap

Swan Draft - 4.4%	M \$6	P \$11
Gauge Roads Side Track - 3.5%	M \$7	P \$12
Billsons Ginger Beer - 3.5%	M \$7	P \$13

Fridge

Corona - 355ml 4.5%	\$10
Billsons Fruit Tangle Vodka - 355ml 3.5%	\$12
Billsons Elderflower Gin - 355ml 3.5%	\$12
Jack Daniels & Cola - 375ml 4.8%	\$14

Bubbly

Moscato Emeri Pink - 200ml Piccolo	\$12
Moscato Emeri Pink - 750ml	\$29
Prosecco King Valley - 200ml Piccolo	\$12
Prosecco True Illusion - 750ml	\$29

Wine

Two Souls SSB House Wine	G \$12	B \$28
Two Souls Cab Merlo House Wine	G \$12	B \$28
MadFish Gold Turtle Chardonnay	G \$14	B \$40
Taylors Jaraman Shiraz	G \$14	B \$42

M = Middy P = Pint G = Glass B = Bottle

Taster Plates

Scone Taster for One - \$12

1 x Fresh Scone, Muffin, Cheese Cake & Macaroon with Jam & Cream (lavender or plain scone)

Scone Taster for Two - \$20

2 x Fresh Scone, Muffin, Cheese Cake & Macaroon with Jam & Cream (lavender or plain scone)

Lavender Macaroons & Cookies available to purchase

Non-Alcoholic

Hot Drinks

Lavender Latte + \$1
 Latte
 Hot Chocolate
 White Chocolate
 Cappuccino
 Flat White
 Short Macchiato
 Long Macchiato
 Long Black
 Mocha
 Tea
 Babycino / Espresso \$3.50

Cup = \$5 Mug = \$5.50

Soy, Soy Vanilla, Almond, Lac Free, Oat - Extra 50c

Cold Drinks

Milkshakes - \$8

Spearmint
 Strawberry
 Caramel
 Vanilla
 Chocolate
 Banana
 Lavender

Frappes - \$9

Coffee
 Mocha
 White Choc Lavender
 Chocolate

Smoothies - \$9

Tropical Fruit
 Smoothie

Soft Drink, Water & Fruit Juices all available

WARNING

Please be aware that you are in an Intensive Agriculture Farming Area. During the normal course of operations there may be some noise from farming equipment and dust generation. The wind may also carry some odors or mist. Please act if you have any known allergies. If you feel ill please notify staff immediately.

Entrance to this venue is at your own risk.



PURPLE GATES BISTRO



Small / Shares

Garlic Bread - \$12

4 Pieces. Make it Bruschetta – extra \$2

Halloumi - \$12 (GF)

Grilled with Farm Honey, Black Sesame & Pistachio Dukkah - With or Without Lavender Served on Rocket with Balsamic

Broccoli & Cauli - \$17

Tempura Fried Florets & Paprika Yoghurt, Aioli & Romesco

Pork Belly- \$18 (GFO)

Soy Chilli Glaze, Ginger & Fried Shallots

Basket of Fries - \$10

With Aioli or Tomato Sauce

Farmers Board for Two - \$40

With Breads, Crackers, Cheeses, Meats, Pickles & Locally Sourced Honeycomb.

KIDS -\$20 Set Menu – Choice of

- Ham & Cheese Pizza
 - Fish & Chips
 - Nuggets & Chips
- Kids' ice-cream (cup or cone)
& Juice Box or Soft Drink

Large

Beetroot Salad - \$22 (GF)

Roast Beetroot, Apple, Fetta, Dukka, Balsamic Vinegar & Yanchep Lavender Vinaigrette

PG Burger - \$28 (GFO)

Homemade Herb Roll & Beef Pattie, Aioli, Tomato Relish, Cheddar, Lettuce, Bruschetta Tomato / Onion & Chips

Steak Sandwich - \$28 (GFO)

Ciabatta Roll, Gingin Beef, Salad, Aioli, Fried Cabbage & Bacon, Green Tomato Relish & Chips

Gold Band Snapper - \$30 (GFO)

Grilled or Battered with Tartare, Leafy Salad & Chips

Garlic Prawns - \$22 (GF)

Roasted Red Pepper & Mango Salad with Fresh Homemade Tomato Dressing

Chicken Parmy - \$32

Crumbed Gingin Chicken Breast with Napoli Sauce, Mozzarella Cheese with Chips & Salad

Beef & Guinness Pie - \$28

8 Hour Slow Roasted Gingin Beef with carrots & onion. Served with Mash & Veg or Chips & Salad.

PIZZA Nominated Finalist "Best Pizza" Gold Plate Awards WA 2023

- **Pumpkin** \$25 – Honey Roast Pumpkin, Capsicum, Red Onion, Roquette
- **Spicy Hawaiian** \$25 – Sliced Ham, Pineapple, Sriracha Sauce
- **Tandoori Chicken** \$25 – Red Onion, Mango Chutney, Coriander & Lime Yoghurt
- **Lavender Lamb** \$27 – Shredded Lamb with Roast Leeks, Courgette & Farm Honey
- **Carnivore** \$28 – Bacon, Chorizo, Ham, Ground Beef, Mushroom & Onion

Gluten Free Base add \$3.50

Please notify our staff of any dietary or allergy requirements – Including Nuts, Seafood or Gluten. We cannot guarantee 100% exclusion given everything is cooked in the same kitchen.

PLEASE
ORDER
AT THE
COUNTER