



Lunch Menu

from 12pm until 5pm

Soup	12.0
Please check the specials board for today's soup served with hot crusty bread	
Mountain Bread	13.5
slices of baguette topped with cream cheese, seeded mustard, shaved leg ham, tomato and melted cheese (v option available)	
Mushroom Bruschetta – Pan Roasted Mushrooms served on toast topped with crumbs of feta, drizzled with balsamic and topped off with basil. (v)	17.5
Open Smoked Salmon Sandwich – Lemon cream cheese, Rocket, sliced avocado.	15.5
Open Roasted Vegetable Sandwich – Served on bread pesto mayo & cheese.	14.5
Add chips , Small +5.00 Large +9.00	
Pulled pork and slaw	24.5
Sweetly spiced and shredded slow cooked pork served with a lime coriander coleslaw served in a bun with chips	
Beef Burger	24.5
Ranges beef burger with bacon, caramelized onion, fried egg, cheese, tomato relish and salad served with chips.	
Asian style salad of finely shaved cabbage, carrot, bean shoots, fried shallots, fresh coriander and mint with a chilli, ginger and orange dressing. You chose how you want it with either -Salt and Pepper Calamari.	23.9
- Chicken.	
Seasonal Vegetable Fritters – With sour cream and local peppery rocket salad with a balsamic drizzle.	18.5
Ranges Jacket potato (gf)	17.5
Roasted jacket potatoes served with bacon, melted cheese, house made capsicum and onion salsa, coleslaw and sour cream	
Ranges house made pie	17.5
Please check the specials board for today's house made pie served with garden salad and chips.	
Fish and chips	26.0
Beer battered flathead fillets with chunky chips, house made tartare sauce and garden salad	
Risotto - Please check the specials board	
Pasta - Please check the specials board	

(v)- denotes vegetarian options (gf)- denotes gluten free items; if you have alternative dietary requirements please talk to a Ranges staff member on arrival so we can cater to your needs

10% surcharge applies on public holidays

House Crumbed Chicken Parmigiana – topped with house Napoli sauce, leg ham wand melted cheese served with chips and Salad (allow 20 minutes)	24.9
Not Just Another Smashed Avocado – served on toast with mint and fresh lemon zest, with the chef's chilli salsa on the side.	17.5
Chef's Daily Antipasto Platter – selection of toasted baguette crisps, olives, dips and sun dried tomatoes with feta and daily chefs additional selection	24.5
Chips (v) Served with tomato ketchup	9.0
Something Sweet:	
Devonshire Tea two of Ranges amazing house made scones, local berry jam and cream with your choice of Tea drops tea or Vittoria organic coffee	14.5
Sticky Date – A hills tradition, served with cream and a rich butterscotch sauce	13.5
See our cake fridge or ask you server for the run down of our yummy treats	

Junior Gourmet lunch menu from 12:00

Includes a small soft drink and ice-cream with flavoured topping

Your choice of:	12.5
-Battered fish and chips	
-Beef burger with green salad	
-Ham and cheese pizza	
-Linguini carbonara	

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Something to drink

Hot Drinks

We use Vittoria Organic Rainforest Alliance pure Arabica Coffee

Cappuccino, Cafe Latte, Long Macchiato, Flat White, Long Black	3.95
Espresso, Short Macchiato	3.7
Chai Latte	4.5
Vienna, Mocha	4.5
Liqueur Coffee – with your choice of liqueur	8.5
Strong or Double Shot Coffee	0.5
Mug	0.5
Soy or Decaf	0.3
Tea Drops specialty tea - English Breakfast, Supreme Earl Grey, Spring Green, Peppermint, Honeydew Green, Lemongrass Ginger.	3.95
Lindt Hot Chocolate	5.95
Marshmallows	0.5

Cold Drinks

Juice - Apple, Orange, Pineapple, Tomato, Cranberry	4.5
Milkshake – Chocolate, Caramel, Strawberry, Vanilla, Banana, Lime, Blue Heaven	5.95
Malt	0.5
Iced Coffee	6.5
Iced Chocolate	6.5
Soft Drink – Lemonade, Cola, Lemon Squash, Diet Cola, Dry Ginger, Raspberry	3.5
Lemonade	
Lemon, Lime & Bitters or Bitters, Lime & Soda	3.95
250ml & 750ml Mineral Water – Sparkling, Still	3.5 / 5.5

Beer

Cascade Light	6.5
Becks Lager	8
Crown Lager	7.5
Kilkenny	8.5
Pure Blonde	6.5
Monteith pear or apple Cider	8.5
Boags Premium Lager	7.5
Corona	8
Coopers Sparkling Ale	7.5
Stella Artois	8
Victoria Bitter	6

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Ranges Wine List 2014

Red

Stony Peak Shiraz Cabernet	S.E Aust	7	25.9
Seppelt The Drives Shiraz	Victoria	8	32.9
Pepperjack Shiraz	Barossa Valley, SA		46.9
Rosemount District Release Cabernet Sauvignon	Coonawarra, SA	9	32.9
Wynns 'The Sidings' Cabernet Sauvignon	Coonawarra, SA	9.5	39.5
Matua Merlot	Hawkes Bay, NZ	8.5	32.9
Cold Stream Hill ,Pinot Noir	Yarra Valley, VIC	9.5	39.5
Devils Lair Fifth Leg Rose	Western Australia	8.5	32.9

White

Stony Peak Semillon Sauvignon Blanc	S.E. Aust	7	25.9
Angel Cove Sauvignon Blanc	Marlborough NZ	8.5	32.9
Squealing Pig Sauvignon Blanc	Marlborough NZ		35.9
Stony Peak Chardonnay	S.E. Aust	7	25.9
Yarra Ridge Chardonnay	Yarra Valley, VIC	9	34.9
T'Gallant Cape Schanck Pinot Grigio	Mornington Peninsula, VIC	8.5	34.9
Annie's Lane Riesling	Clare Valley, SA	8.5	32.9
Lindemans Bin 90 Moscato	S.E. Aust	7	25.9

Sparkling

Stony Peak Sparkling	S.E Aust	7	25.9
Fleur De Lys Chardonnay Pinot Noir	S.E Aust	9	32.9

BYO – Wine Service Charge \$9.5 per bottle

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