

Notes on dining

Children

There is no special children's menu. We can cook special food for children that are part of a larger group if this is pre-ordered e.g. pizza, spaghetti, etc.

We do not provide high chairs. Very young children visiting can be accommodated in their prams.

Catering for dietary requirements

There are always gluten free and vegetarian options, and this is noted on the menu. If requested, we can even put up a decently varied vegan menu.

Gluten-free crackers are always available, but let us know in advance if you want gluten-free bread (\$4 a person).

We avoid all peanuts and peanut oils in our cooking, but are fond of other nuts (walnuts, almonds, pistachios, hazelnuts) and you'll find one or more of them on the menu somewhere.

Cakes

Dessert is always available on our menu. We charge 'cakeage' of \$1 a person, maximum \$30, for cakes brought into the bistro. If you let us know beforehand, we could make you a delicious cake, using first-principles ingredients—real butter and cream (not the cheap shortening favoured by basic cake franchises), our eggs, 70 per cent cacao chocolate if chocolate is what you want. Gluten-free, even vegan, cakes can be made, for prices ranging up to \$35.

Drinks

In addition to wine and water we offer:

- A selection of beers and ciders
- Sparkling mineral water—plain or with elderflower or lime cordial
- Some commercial soft drinks (San Pellegrino)
- Coffee from an espresso machine
- Hot chocolate
- Variety of leaf teas and infusions.