



MAGGIE

BEER

WINTER
RECIPE
E-BOOK
2019



Winter's Bounty

I love and celebrate each change in the season and the food it brings. My appetite is always the first thing to let me know that Winter is here!

I find myself spending more and more time in the kitchen, both because of the shortened days preventing most outdoor activities, but also to enjoy the 'slow food' nature of Winter's produce.

It's surprising to realise just how much choice we have in Winter when it comes to seasonal produce; Cabbage, Cavolo Nero, Citrus, Leeks, Pork and Offal - just to name a few of my personal favourites - it's a bountiful time of year, with every reason to spend time slow-cooking in the warmth of your kitchen.

What's In Season

If we were all able to enjoy the luxury of wandering into our own garden and orchard, here's what Winter would have in store for us to base our hearty seasonal cooking around...

Cabbage

Cavolo Nero

Cauliflower

Citrus

Leeks

Onions

Offal

Pork

Rabbit

Root Vegetables



Maggie's Sunday Lunch



There's every reason to gather friends and family around a long table for Sunday Lunch when the weather offers no other option but indoor activities. I take the opportunity to really spend some time in the kitchen preparing - it's the warmest and best smelling room of the house once Sunday Lunch is on the go!

I love starting any gathering with bruschetta because it's hearty enough to enjoy a glass of wine or Verjuice Cocktail with but not too much to ruin a Winter's appetite, so I've suggested a starter of Warm Verjuice Ricotta on Ciabatta with Slow Roasted Onions. Most of the components of this bruschetta can be made ahead of time and quickly assembled just before lunch starts.



**Warm Verjuice
Ricotta on
Ciabatta**
*with Slow Roasted
Onions*

(see Page 9)

Then onto a particularly hearty main course of Oxtail with Orange, Olives and Walnuts. This is a wonderful dish and well worth the time required. Serve it with creamy polenta or perhaps even a good dried pasta.



Oxtail

with Orange, Olives & Walnuts

(see Page 15)

After such a lovely rich meal a freshly baked biscuit with a coffee is just perfect, so you might like to try my Chocolate and Coffee Vino Cotto Biscuits; these really round off a winter's lunch beautifully.



Chocolate & Coffee Vino Cotto Biscuits

(see Page 20)

Maeze

Shopping List

Extra
Virgin
Olive Oil



Vino Cotto

Vegetable
Stock



Dukkah



Verjuice
(750mL)

Beef Stock



Apricot
Jam



Coffee
Vino Cotto

Chicken
Stock



Aged Red
Wine
Vinegar

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**Entree
& Sides**



Roasted Winter Root Vegetables

with Salsa Verde (Serves 6)

Ingredients

- 1 cup parsnip chopped lengthways
- 1 cup orange and purple carrot chopped lengthways
- 1 cup celeriac chopped into bite size segments
- 1 cup purple sweet potato chopped into bite size segments
- 1/2 cup fennel chopped into 1 centimetre slices
- 2 Tbspn Extra Virgin Olive Oil
- 6g garlic finely chopped
- 1 pinch sea salt
- 1 pinch black pepper
- 1 Tbspn fresh thyme finely chopped
- 1/3 cup Verjuice

Salsa Verde

- 4 anchovy fillets
- 2 tspn capers drained
- 1 tspn dijon mustard
- 1 clove garlic
- 1/2 cup Extra Virgin Olive Oil
- 2 cups flat leaf parsley chopped
- 1 cup basil leaves
- 1 cup mint leaves
- 1 cup sorrel
- 1 Tbspn Verjuice
- 1 pinch black pepper
- 1 pinch sea salt

Maggie Beer Products Included:

Extra Virgin Olive Oil & Verjuice



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Method

- 1 Preheat fan forced oven to 200C
- 2 Peel and chop the vegetables so that they are of equal size for even cooking and place in a large baking dish.



- 3 Add the Extra Virgin Olive Oil, finely chopped garlic, sea salt and black pepper. Using your hands or a spoon, mix to make sure all vegetables are coated.
- 4 Place in the oven and cook for 30 to 40 minutes until vegetables are nearly cooked. Remove from the oven and sprinkle with thyme and pour over the Verjuice.
- 5 Return to the oven and cook for another 10 minutes until the vegetables are lightly burnished and tender, then set aside.
- 6 To make the Salsa Verde, add the anchovies, capers, Dijon mustard, garlic and a little of the Extra Virgin Olive Oil to a blender or small food processor and pulse to finely chop.
- 7 Add the herbs and some of the remaining Extra Virgin Olive Oil to bind the mixture when blending. Add the last of the Extra Virgin Olive Oil and Verjuice then check for seasoning.
- 8 Spoon the Salsa Verde over the warm roasted root vegetables and serve

Warm Verjuice Ricotta on Ciabatta

with Slow Roasted Onions (Serves 4-6)

Ingredients

Slow Roasted Onions

- 3 red onions
- 1 1/2 tbspn Extra Virgin Olive Oil
- 1 Tbspn Vino Cotto
- 1/2 orange
- 1 tspn sea salt
- 1 tspn thyme

Bruschetta

- 4 slices ciabatta
- 2 Tbspn Extra Virgin Olive Oil
- 1 clove garlic cut in half

Warm Verjuice Ricotta

- 2.0L whole milk
- 350ml Verjuice
- 25ml fresh lemon juice
- 1 Tbspn sea salt

To Serve

- 2 Tbspn flat leaf parsley chopped
- 1 Tbspn Extra Virgin Olive Oil

Maggie Beer Products Included:

Extra Virgin Olive Oil , Verjuice & Vino Cotto



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Method

Slow Roasted Onions

- 1 Leave the core attached to the onions, peel them into wedges, lengthways in eighths.
- 2 Bake onions with Extra Virgin Olive Oil and sea salt at 170C for 1 hour.
- 3 Remove from oven and add Vino Cotto, Orange and Thyme. Return to oven for 15 minutes.



Bruschetta

- 1 To make bruschetta base, heat cast iron griddle pan to very hot, then sear both sides of the bread to show grill marks. Immediately rub each side with cut garlic and drizzle with two tablespoons of Extra Virgin Olive Oil. Set aside until needed.

Warm Verjuice Ricotta

- 1 Place the milk into a very clean heavy base stainless steel pot. Place over a very gentle heat and bring to 83C (this process and time is very important, should take about 30 to 45 minutes as you do not want to break the proteins in the milk). Stir every five minutes and check the temperature regularly.
- 2 Once the milk has come to 83C, turn off the heat, add the Verjuice and lemon juice and gently stir through for 30 seconds, you will start to see the curds. Remove the pot from the stove and set aside for at least 15 minutes or even up to half an hour.
- 3 Line a strainer with muslin cloth and gently ladle the curds into the cloth. Serve while warm.

To Serve

- 1 Place onions evenly amongst bruschetta, top with one tablespoon (25 grams) of warm Verjuice Ricotta and finish with two tablespoons chopped flat leaf parsley and a drizzle of Extra Virgin Olive Oil.

Beetroot, Red Cabbage & Vino Cotto Soup

(Serves 6)

As seen in Maggie's Recipe For Life

Ingredients

- 2 Tbspn Extra Virgin Olive Oil
- 2 red onion thinly sliced
- 2 cup carrots trimmed and cut into small dice
- 1/4 red cabbage sliced
- 2 1/2 Tbspn Verjuice
- 150g beetroot grated
- 1 cup celery trimmed and cut into small dice
- 800ml Vegetable Stock preheated in another pot
- 2 Tbspn Vino Cotto
- 1/2 tspn salt
- 1/4 tspn black pepper
- 1/2 cup sour cream
- to serve parsley

Maggie Beer Products included:

Extra Virgin Olive Oil,
Verjuice, Vino Cotto &
Vegetable Stock



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Method

- 1 Heat Extra Virgin Olive Oil in a large pan, add sliced onion and carrot and gently sauté until soft.
- 2 Add red cabbage half at a time till it begins to wilt with a splash of Verjuice then add grated beetroot and cook just a minute at high temperature.
- 3 Add finely cut celery and hot vegetable stock and cook quickly till tender, stirring occasionally to make sure it does not stick to bottom of the pan. Add Vino Cotto.
- 4 Puree to desired consistency, adjust seasoning and serve with sour cream and parsley.

Verjuice Carrots

(Serves 4-6)

Ingredients

- 30g unsalted butter
- 1 1/2 tspn Extra Virgin Olive Oil
- 1 bunch fresh carrots (5 young carrots, about 10cm long)

- 1 1/2 Tbspn Verjuice
- 1 tspn chopped chives

Maggie Beer Products included:

Extra Virgin Olive Oil & Verjuice



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Method

- 1 In a saucepan, bring water to the boil and add Carrots to cook for five minutes, drain.
- 2 In a frying pan heat butter to nut brown then add half a teaspoon Extra Virgin Olive Oil to inhibit burning. Add carrots to the pan and toss for two minutes. Deglaze the pan with the Verjuice, add chives and place carrots onto plate.
- 3 Serve drizzled with pan juices, or optional vinaigrette (mix ingredients together well and drizzle over).



Crispy Polenta Bites

with Rosemary & Parmesan (Serves 10 - Makes 40 Pieces)

Ingredients

- 2 cups Vegetable Stock
- 2 cups water
- 1 cup coarse polenta
- 3 tspn sea salt
- 1/3 cup parmesan grated
- 5 sprigs rosemary
- 1 Tbspn Extra Virgin Olive Oil or enough to drizzle

Maggie Beer Products included:

Extra Virgin Olive Oil &
Vegetable Stock



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Method

- 1 Bring the Vegetable Stock and Water to the boil, add Polenta and stir, continue stirring for five to ten minutes until smooth. Add in salt and parmesan, take off the heat and stir.

Pour into a shallow lined 20 centimetre x 20 centimetre tray, allow to set. Cut into three centimetre square size pieces.



- 2 Preheat oven to 200C.
- 3 Place Extra Virgin Olive Oil in a medium fry pan 1.5 centimetres deep. Heat to 180C. Fry the polenta in batches until each side is golden, then remove from the oil and place onto kitchen towel. Place in preheated oven and bake for ten minutes.
- 4 Place the rosemary sprig into the oil and fry for two minutes, remove and set aside. Serve with a drizzle of Extra Virgin Olive Oil and the rosemary.

Mains



Rabbit, Prune & Pancetta Pies

Also great with Chicken Thighs! (Serves 6)

Ingredients

- 1 lemon
- 10 prunes pitted
- 2 1.4kg farmed rabbits or 850g chicken thighs
- 1/4 cup Extra Virgin Olive Oil
- 2 tbspn fresh thyme leaves
- 1/4 tspn freshly ground black pepper 30g
- unsalted butter
- 3 slices pancetta
- 2 medium brown onion cut into sixths 1/4 cup
- Verjuice
- 250ml Chicken Stock very reduced 1 tbspn
- fresh flat leaf parsley chopped 1 tspn
- unbleached plain flour
- 1 free range egg
- 1 tbspn milk
- 1 batch Sour Cream Pastry (**see next page**)

Maggie Beer Products

included:

Extra Virgin Olive Oil,
Verjuice & Chicken Stock



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Method

1 Zest and Juice the lemons. Put the prunes and lemon juice in a bowl with half the lemon zest and soak them overnight, or microwave on high for 2 minutes. Chop each reconstituted prune into 4 pieces. Cut the front and back legs away from the rabbits and remove the kidneys and livers from the saddles. Set the saddles aside for another dish. Put the rabbit legs, kidneys and livers into a flat glass dish with the remaining lemon zest and the olive oil, thyme, sage and pepper. Toss and leave to marinate for a minimum of 1 hour.



2 Melt butter in a deep, heavy-based frying pan and gently seal the roughly chopped kidneys and livers, then remove and set aside. Seal the rabbit pieces in the same pan, then remove from the pan and set aside. Roughly chop the pancetta, adding it to the pan with the onion and cook until caramelised. aside to rest for 30 minutes.

3 Take the meat off the bones and cut it into 1.5cm dice, then combine with the kidney and liver (this should make about 3 1/2 cups). Toss With the ingredients in the pan over a gentle heat. Add the prunes and lemon juice, the reduced stock and the parsley, then season with salt and pepper - the gentle heating of all the ingredients combines the flavours beautifully.

4 Make a paste (roux) with the flour and 1 heaped teaspoon butter. (Ideally, I'd prefer to remove the rabbit meat before thickening the sauce. If you don't feel up to this, just remember to be very careful while incorporating the roux so that you don't overcook the meat.) Bring the pan back to a fast simmer and slowly 'whisk in the paste in small amounts to thicken the mixture. Remove from the heat and allow to cool.

(Continued Next Page)

5 Make and chill the pastry as instructed. Roll out the chilled pastry, then line 6 small pie dishes, such as dariole moulds, leaving a lip, and cut lids to fit. Refrigerate the pastry cases and lids for 20 minutes. Divide the filling between the chilled pastry cases. lightly mix the egg and milk, then brush this over the pastry lids.

Position the lids egg-side down on the pies. Using a fork, press down around the edge of each pie to seal and trim away any excess pastry. Refrigerate the pies while heating the oven to 200°C.

6 Stand the pies on a baking tray and egg-wash the lids. Bake for 30-40 minutes until golden brown. Remove from the oven and allow to rest for 5 minutes before turning out.

Sour Cream Pastry

Perfect for any winter warming pie!

Ingredients

- 125ml sour cream
- 250g plain flour
- 200g unsalted butter chilled

Method

1



To make the pastry, dice the butter, then pulse with the flour in a food processor until the mixture resembles fine breadcrumbs.

2 Add the sour cream and continue to pulse until the dough starts to incorporate into a ball.

3 Wrap the dough in plastic film and refrigerate for 20 minutes.

4



Roll the chilled pastry out to 2cm thickness and carefully line tart tin. If blind baking for a tart, gently press the pastry into the edges and trim off the excess pastry 5mm above the top of the tin, this will allow for shrinkage.

5 Line the pastry with baking paper and fill with baking beads.

6



Place into the preheated oven 220 degrees and bake for 15 minutes, then remove the baking beads and baking paper and continue to bake for another 10 minutes. Remove and set aside to cool, ready for your filling.

Oxtail with Orange, Olives & Walnuts (Serves 6)

Ingredients

- 1 1 ½ large onion roughly chopped
- 1 celery stick roughly chopped
- ¼ cup Extra Virgin Olive Oil
- 70g walnut shelled
- 2.0kg oxtail trimmed and cut into 5 cm pieces
- 50g unsalted butter chopped
- For dusting plain flour
- To taste salt flakes
- To taste freshly ground black pepper
- 1 cup red wine
- 2 cloves garlic finely chopped
- 1 sprig thyme
- 1 bay leaves
- 20g flat leaf parsley
- 250g fresh or canned tomatoes peeled and seeded
- 500ml Beef Stock
- 500ml water
- 2 strips orange rind
- 20 black olives
- 1/4 cup Aged Red Wine Vinegar
- 2 ½ Tbspn sugar

Maggie Beer Products included:

Extra Virgin Olive Oil, Beef Stock & Aged Red Wine Vinegar



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Method

- 1 Preheat the oven to 220C.
- 2 Toss the onion and celery with a little of the olive oil in a roasting pan, then roast for 20 minutes until caramelised. Dry roast the walnuts on a baking tray in the oven for 6 minutes, then rub their skins off with a clean tea towel and set aside.



- 3 Toss the meat in flour seasoned with salt and pepper, shaking off the excess.
- 4 In a heavy-based frying pan, brown the oxtail in batches in the remaining olive oil and the butter over high heat. Transfer each batch to a large heavy-based casserole.
- 5 Deglaze the frying pan with the wine, scraping to release all the caramelised bits from browning. Add the garlic, onions, celery, herbs and tomatoes to the frying pan and reduce the wine a little over high heat, then tip everything into the casserole. Add the beef stock and the water, making sure that everything is immersed, and simmer over low heat, covered, until tender – this could take 3 to 4 hours.
- 6 Add the orange rind and olives in the last 20 minutes of cooking.
- 7 Strain the cooking juices from the meat and skim as much fat as possible from the top. Set the meat aside in a warm place.
- 8 In a stainless steel or enameled saucepan, combine the Red Wine Vinegar and sugar and boil until the vinegar has evaporated and the sugar has caramelised.
- 9 Reduce the cooking juices to a syrupy consistency, then add the caramelised vinegar mixture to taste.
- 10 Toss the cooked oxtail with the walnuts and pour the sauce back over the oxtail. Serve with mashed potato, creamy polenta or pasta.

Whole Roasted Cauliflower

with Dukkah & Yoghurt Dressing (Serves 6)



Ingredients

1.0kg whole cauliflower
1/2 cup Dukkah
1/2 cup Extra Virgin Olive Oil
To season, sea salt
1 Tbspn lemon zest

Yoghurt Dressing

100ml natural yoghurt
1 Tbspn preserved lemon
To season, freshly ground white pepper

**Maggie Beer Products
included:**

Extra Virgin Olive Oil &
Dukkah



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Method

- 1 Preheat a fan forced oven to 220C.
- 2 Trim the base of the cauliflower so that it sits upright, leaving some leaves intact.
- 3 Place the cauliflower into a steamer and steam for 15 minutes or until cooked through. If you don't have a steamer, place the cauliflower into the microwave and cook for 3 x 5 minute intervals.
- 4 Meanwhile, place the dukkah and ¼ cup of the olive oil into a mixing bowl and stir to combine.
- 5 Place the cauliflower onto a lined baking tray, then evenly coat the top with the dukkah mixture, season with sea salt and drizzle over 2 tablespoons of olive oil. Place into the preheated oven and bake for 30 minutes.
- 6 Meanwhile, to make the dressing, place the yoghurt and preserved lemon into a mixing bowl, season with pepper and mix together well. Set aside.
- 7 Remove the cauliflower from the oven and place onto a serving platter. Spoon over the yoghurt dressing, sprinkle over the lemon zest and drizzle with the remaining olive oil.

Marinated Chicken Thighs

with Lemons, Capers & Thyme (12 skewers)



Ingredients

1.5kg free range chicken
thighs de-boned
3 tbspn baby capers rinsed
2 lemons
10 sprigs thyme
1/4 cup Extra Virgin Olive Oil
1/4 cup Verjuice
To season, sea salt

**Maggie Beer Products
included:**

Extra Virgin Olive Oil
& Verjuice



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Method

- 1 Dice each chicken thigh into 6 equal pieces, set aside.
- 2 Roughly chop the capers, then place into a large mixing bowl. Zest the lemons and add to the mixing bowl along with the thyme, olive oil and tablespoon of Verjuice. Season with a good pinch of salt and mix together well.
- 3 Slice the zested lemons into 4 pieces lengthways, set aside.
- 4 Add the chicken to the marinade and mix to coat well. Cover with cling wrap and place into the fridge to marinate for at least 1 hour.
- 5 Meanwhile, soak 12 wooden skewers in water, this will prevent them from burning.
- 6 Remove the marinated chicken from the fridge, then divide the chicken pieces into 12 even portions. Thread chicken onto skewers, place onto a tray and pour over any remaining marinade.
- 7 Preheat a griddle pan or barbecue on a high heat. When hot, cook the skewers for 7 - 8 minutes on each side. As they cook, pour over any excess marinade to allow for caramelisation. Place the sliced lemon onto the hot plate at the same time and cook for 3 - 4 minutes on each side or until caramelised.
- 8 Check that the chicken is cooked through, then remove and place onto a platter. Drizzle with the remaining Verjuice and allow to rest for 5 minutes. Serve skewers alongside salad greens and lemon slices.

**Dessert &
Drinks**



Chocolate and Vino Cotto Self Saucing Pudding (Serves 4 to 6)

Ingredients

Batter

1 cup plain flour
1/4 cup caster sugar
1/4 cup cocoa powder
2 tspn baking powder
pinch sea salt
3/4 cup full cream milk
1/4 cup unsalted butter
melted
1/3 cup Vino Cotto

Sauce

1/4 cup caster sugar
1/4 cup brown sugar
3 Tbspn cocoa powder
1 1/4 cup boiling water
to serve mascarpone

**Maggie Beer Products
included:**

Vino Cotto



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Method

- 1 Preheat a fan forced oven to 180C.
- 2 To make the batter, sift the flour, caster sugar, cocoa powder, baking powder and salt into a large bowl and mix together.
- 3 Add the milk, melted butter and Vino Cotto to the mixture and whisk into a smooth batter.
- 4 For one large pudding, pour the batter into a 1.3L oven proof bowl. If making single serves, pour the mixture into 4 x 300mL oven proof pots and set aside.
- 5 To make the sauce, place the caster sugar, brown sugar and cocoa powder into a small bowl and mix well to combine.
- 6 Sprinkle the mixture over the large pudding or divide evenly between the individual pots.
- 7 Pour the boiling water over the top of the pudding/s, then place onto a baking tray to catch any overflow during baking.
- 8 Place the large pudding into the oven for 40 minutes or 25 minutes for the individual puddings.
- 9 Remove from the oven and allow to sit for 10 minutes before serving with mascarpone.

Scones

with Maggie's Apricot Jam (Serves 24)

Ingredients

4 cups plain flour plus extra for dusting

1 1/2 Tbspn baking powder

Pinch salt

1/3 cup icing sugar

2 cups thickened cream

2/3 cup milk

To serve Apricot Jam

To serve whipped cream

Maggie Beer
Products included:



Apricot Jam

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- 2 Sift together the flour, baking powder, salt and icing sugar into a large bowl.
- 3 Make a well in the centre and gradually fold in the cream and the milk until you have a soft dough (it shouldn't be sloppy or dry – you may need to use more or less cream and milk, depending on the moisture content of the flour). Take care not to over-mix.
- 4 Turn out the dough onto a lightly floured bench and gently pat down to flatten it out to a thickness of 3cm.
- 5 Use a 5cm round cutter to cut out 24 discs and place them close together on the prepared baking tray. Bake for 20–25 minutes or until golden and well risen.
- 6 Serve the warm scones with a bowl of Maggie's Orchard Apricot Jam and some whipped cream to the side.

Method

- 1 Preheat a fan-forced oven to 180°C and line a baking tray with baking paper.

Chocolate & Coffee Vino Cotto Biscuits (30 biscuits)

Ingredients

175g unsalted butter

115g icing sugar

60g egg whites

2 1/2 Tbspn Coffee Vino

Cotto

50g cocoa powder

50g cornflour

175g flour

1 Tbspn demerara
sugar



Maggie Beer

Products included:

Coffee Vino Cotto



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Method

- 1 Whisk butter, icing sugar and egg whites until fluffy and smooth. Fold in flour, cocoa, cornflour and Coffee Vino Cotto. Roll into log, wrap in glad wrap and set in fridge, for an hour.
- 2 Preheat oven to 170C.
- 3 Cut into ½ centimetre disc and place onto lined baking tray, sprinkle with demerara sugar. Place in oven and cook for 10 to 15 minutes, to allow to crisp and cool on wire rack.

Verjuice, Lime & Bitters Mocktail (serves 6)

Ingredients

- 2 1/2 cups Verjuice
- 1/2 cup caster sugar
- 3 cups crushed ice
- 2 limes cut into 10 wedges
- 25ml bitters
- 1 cup soda water

Maggie Beer Products included:

Verjuice



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Method

- 1 Place 100 millilitres of Verjuice and 100 grams of sugar into a medium size pot and place over a high heat. Bring to the boil, then remove and cool. (cont'd)
- 2 This syrup will last up to 3 months in the fridge.
- 3 Half fill 5 glasses with crushed ice.
- 4 Place 500 millilitres of Verjuice and the Verjuice syrup into a cocktail shaker and mix well.
- 5 Pour the mix over the crushed ice and squeeze 2 lime wedges into each glass.
- 6 Add bitters and top with soda water. Stir well and serve.

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