

# Menu

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Please note a set grazing menu priced at \$30 per person is compulsory for groups of eight or more adults (wine tasting included).

## Tasting Flight

Three tapas-style dishes matched with three Blue Pyrenees Estate wines (50ml pours) 20

*Ask our friendly staff for today's selection*

## Small Plates

*Togarashi-spiced Squid* — With Japanese-style wasabi mayo (*gf*) 9

*Chorizo Croquettes* — Country-Style Smallgoods chorizo croquettes with garlicky aioli (3) 11

*Hummus & Olives* — house-made hummus, warm Moonambel Gap olives, dukkah & balsamic olive oil, served with oven-toasted sourdough (*v, veg*) 14

*Baked Brie* — wheel of Yarra Valley Dairy Brie with pistachios, figs & honey Botrytis Riesling drizzle, served with sourdough (*v*) 18

## Something more substantial . . .

*House Platter* — a hearty grazing plate of our chef's dishes of the day to serve two people; tapas, smallgoods, charcuterie, cheese & other local produce, served with sourdough bread & salad 55

\* Vegetarian & gluten-free options available

*Example platter (subject to weekly change);*

- spicy free-range pork tostaditas with pineapple chutney
- prawn dumplings with chilli-soy dipping sauce
- Glen Greenock lamb kromeskis with minted Meredith sheep's yoghurt & Burrm Biodynamic lentils
- salami
- local free-range leg ham with mustard & cornichons

- pork, apple & sage sausage with quince chutney
- local free-range duck egg & house made dukkah
- local Gavarnie caperberries
- marinated Moonambel Gap olives, confit in aromatics
- Meredith goat's feta & onion marmalade
- balsamic & basil marinated Ballarat mushrooms
- house-made hummus with sumac
- served with garden salad & toasted sourdough bread

*Cheeseplate* — daily selection of three cheeses with Shiraz paste, fruit, nuts & lavosh 32

*add cured meats & olives* 38

## Extras

Chips 7    Garden salad 6    Extra bread 5    Aioli 1

## For the Kids

Chicken nuggets 10    House-made sausage rolls 10

*Served with chips & garden salad*

## Dessert

*Pannacotta* — served with berry compote  
& double cream 8

*Ask for today's flavour*

*Sticky Date Pudding* — served with vanilla ice cream 8

*Chocolate Mudcake* — served with ganache, berry compote  
& double cream 8

*Scones* — two house-baked scones served with berry compote  
& double cream 8

*Devonshire Tea* — serving of scones, including tea or coffee 12

## Dessert Wines

*Mistelle, Tawny, Muscat* (glass) 5

# Drinks

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|                    |                |    |                     |    |         |
|--------------------|----------------|----|---------------------|----|---------|
| Sparkling          | (glass/bottle) |    | Reserve             |    |         |
| Midnight Cuvée     | 9              | 32 | Champ Blend Blanc   | 9  | 32      |
| Vintage Brut       | 7              | 26 | Section One Shiraz  | 9  | 36      |
| Dry Sparkling Rosé | 7              | 26 | Estate Red          | 9  | 36      |
| Cuvée Riche        | 7              | 26 |                     |    |         |
| Luna               | 7              | 20 | Richardson          |    |         |
| Sparkling Shiraz   | 7              | 26 | Shiraz              | 14 | 60      |
|                    |                |    | Cabernet Sauvignon  | 14 | 60      |
| White              |                |    | Dessert & Fortified |    |         |
| Sauvignon Blanc    | 7              | 18 | Mistelle            | 5  | 20      |
| Chardonnay         | 7              | 18 | Muscat              | 5  | 16      |
| Frizzante (sweet)  | 7              | 20 | Tawny               | 5  | 16      |
| Viognier           | 7              | 22 |                     |    |         |
| Riesling           | 7              | 22 | Beer                |    |         |
| UBF                | 9              | 32 | Red Duck Kolsch     |    | 9       |
|                    |                |    | Red Duck Pale Ale   |    | 9       |
| Rosé               |                |    | Red Duck 1851       |    | 9       |
| Bone Dry Rosé      | 7              | 18 |                     |    |         |
|                    |                |    | Non-alcoholic       |    |         |
| Red                |                |    | Hepburn Organic     |    | 4.5     |
| Merlot             | 7              | 20 | Coke / Diet Coke    |    | 3.8     |
| Shiraz             | 7              | 20 | Orange Juice        |    | 3.8     |
| Cabernet Sauvignon | 7              | 20 | Mineral Water       |    | 4.5 / 6 |
| Pinot Noir         | 7              | 26 | Coffee / Tea        |    | 4 / 4.5 |
| Malbec             | 7              | 26 |                     |    |         |
| Cabernet Franc     | 7              | 26 |                     |    |         |