

Menu

Tasting Flight

Three grazing items dishes matched with three Blue Pyrenees Estate

wines (50ml pours) 20

Ask our friendly staff for today's selection

Small Plates

Olives — Marinated Moonambel gap olives confit with

garden herbs (*gf*) \$6

Chef's suggested wine pairing – Dry Sparkling Rosé

Salami — Sebastian's salami & house pickles (*gf*) \$10

Chef's suggested wine pairing – Shiraz

Ham — Sebastian's leg ham & relish (*gf*) \$12

Chef's suggested wine pairing – Exclusive Series Frizzante

Rabbit Rillettes — Local rabbit rillettes with chutney, pickles &

bread (*gf option*) \$13

Chef's suggested wine pairing – Exclusive Series Riesling

House-made Bread — Rosemary focaccia with roasted garlic &

parmesan butter \$7

Chef's suggested wine pairing – Chardonnay

Evansford Tomato — with basil pesto, Meredith goat's feta,

balsamic vinegar & evoo (*gf*) \$9

Chef's suggested wine pairing – Cuvée Riche

Charred Eggplant — with capsicum, onion, zucchini, squash,

smoked paprika & sherry vinaigrette (*gf*) \$14

Chef's suggested wine pairing – Exclusive Series UBF

Terrine — Jellied Sebastian's ham hock, house pickles, relish,

salad & warm bread (*gf option*) \$15

Chef's suggested wine pairing – Exclusive Series Pinot Noir

Meatballs — Lamb & pork meatballs, Napoli sauce,

pangrattato (*gf option*) \$15

Chef's suggested wine pairing – Exclusive Series Malbec

Fritters — Evansford zucchini fritters with Meredith sheep yoghurt tzatziki

& salad (*gf*) \$16

Chef's suggested wine pairing – Exclusive Series Viognier

Small Plates *continued*

Croquettes — Country Style Smallgoods chorizo croquettes with
Clunes green garlic aioli \$12
Chef's suggested wine pairing – Midnight Cuvée

Arancini — Pumpkin, Meredith goats cheese & rosemary \$11
Chef's suggested wine pairing – Champ Blend Blanc

Carpaccio — Beef carpaccio with roquette infused
Moonambel Gap evoo, parmesan & lemon (*gf*) \$18
Chef's suggested wine pairing – Exclusive Series Cabernet Franc

Grazing Plates

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 60
* Vegetarian & gluten-free options available

Cheeseplate — Tarago River Shadows of Blue, Tarago River Triple Cream
Brie & Warrnambool Vintage Cheddar with accoutrements, house made
lavosh & Blue Pyrenees Estate Shiraz gel 32
Chef's suggested wine pairing – Estate

Extras

Chips 7 Garden salad (*gf*) 6
Extra bread, per piece 5 Green garlic aioli (*gf*) 1

For the Kids

Served with chips & garden salad

Chicken nuggets 10
House-made sausage rolls 10
Beer battered flathead 10

Dessert

Apple, frangipane & puff pastry tart with Blue Pyrenees tawny soaked
sultanas & vanilla ice cream 15
Chef's suggested wine pairing – Exclusive Series Mistelle

Chocolate marquise with roasted plum & hazelnuts (*gf*) 15
Chef's suggested wine pairing – Sparkling Shiraz

Lemon curd & crisp meringue with Mistelle marinated
strawberries & mint (*gf*) 15
Chef's suggested wine pairing – Exclusive Series Frizzante

Dessert Wines

Mistelle, Tawny, Muscat (glass) 5

Wine

Sparkling	(glass/bottle)		Reserve	(glass/bottle)	
Midnight Cuvée	10	34	Champ Blend Blanc	10	34
Pet Nat Rosé	10	34	Section One Shiraz	12	38
Pet Nat Blanc	10	34	Estate Red	12	38
Vintage Brut	8	28			
Dry Sparkling Rosé	8	28	Richardson		
Cuvée Riche	8	28	Shiraz	15	60
Luna	8	22	Cabernet Sauvignon	15	60
Sparkling Shiraz	8	28	Icon		
White			Richardson Reserve		
Sauvignon Blanc	8	20	Shiraz	30	120
Chardonnay	8	20	Richardson Reserve		
Frizzante (sweet)	8	22	Cabernet		
Viognier	8	24	Sauvignon	30	120
Riesling	8	24	Dessert & Fortified		
UBF	10	34	Mistelle	5	20
Rosé			Muscat	5	20
Bone Dry Rosé	8	20	Tawny	5	20
Red			Magnum (1500mL)		
Merlot	8	22	2011 Midnight Cuvée	90	
Shiraz	8	22			
Cabernet Sauvignon	8	22			
Pinot Noir	10	28			
Malbec	10	28			
Cabernet Franc	10	28			

Other Drinks

Gin		Non-alcoholic	
G&T	10	Hepburn Organic	4.5
<i>Kilderkin Larrikin Gin & Hepburn Tonic</i>		Coke / Diet Coke	3.8
Blood Orange Spritz	11	Orange Juice	3.8
<i>Kilderkin Scoundrel Gin, Blood Orange Syrup, Luna & Soda</i>		Mineral Water	4.5 / 6
Beer		Espresso Coffee	4 / 4.5
Red Duck Super		Tea	
Normal Lager	9	<i>English Breakfast, Peppermint, Earl Grey, Green</i>	4.5
Red Duck Pale Ale	9	Hot Chocolate	4.5 / 5
Red Duck 1851 Golden Ale	9		
Red Duck Miss Margaux	9		
<i>Kettle Sour with Raspberry & Hibiscus</i>			
Red Duck Low Tide	9		
<i>Coconut Blossom Summer Ale</i>			