



CELLAR DOOR

“An informal menu, eclectic in style designed to graze and share or serve individually. A combination of fun and hearty food and playful and engaging wine experiences. We encourage you to try both.

I recommend at least five dishes between two people to share for a light lunch.”

Head Chef - Fabian Lehmann

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- * Groups of 8 or over must dine on the 'Just feed us' option
- * Entertainment Card not valid on public holidays
- * 10 % surcharge on public holidays
- *Unfortunately, no split bills

Cellar door menu

Confit tomato, garlic & basil focaccia	\$12
Flake rilette, anchovy mayonnaise, potato crisps & tempura	\$22
Beef carpaccio, wild garlic, parmesan & watercress	\$18
Confit ocean trout, daikon, granny smith & cucumber	\$21
Baby carrots, marigold, coconut & crispy chickpeas	\$16
Potato & parmesan culurgiones, spring onion, sauce gribiche & crispy shallots	\$16
Chicken liver parfait, port raisins, brown butter & brioche	\$18
Barbequed Port Lincoln octopus, burnt butter, spring onions & soy	\$21
Spätzle, roast chicken cream, onions & lime cave mushrooms	\$22
Braised lamb, pickled beetroot, kohlrabi choucroute & spiced fat sauce	\$22

Just feed us

\$65 pp

Put yourselves in the hands of the Chef and indulge in a selection of his favourite dishes of the day.

Wine & food experiences

Vintage experience

\$35

Taste five of our premium wines including the Minotaur Reserve Shiraz accompanied by a trio of snacks from the Maxwell Restaurant. Two of these five wines will be from our Museum for you to compare with latest releases.

Mead flight

\$25

A one of a kind experience. Taste our four meads alongside expertly paired sweet sensations from acclaimed Pastry Chef *Jason Brown*.

CELLAR DOOR



“The Ploughman’s Lunch was given to the working people as a staple lunch for hundreds of years. It was so named by the UK Cheese Bureau to increase the sale of British cheese after years of rationing during the war.

Traditionally consisting of bread, cheese, pickles and beer our interpretation uses our very own meads and wines in place of beer.

This cheese selection not only offers some of the best cheese available anywhere, but takes you on a regional journey through Australia, experiencing some of the finest local produce.”

Pastry Chef - Jason Brown

Cheese

Australian Cheeses

\$45

Healeys, Pyengana – Cows Milk
Hard, *Pyengana, TAS*

Section 28, Mont Priscilla – Cows Milk
Semi-Hard, *Woodside, SA*

L’artisan, Extravagant – Cows Milk
White Mould, *Timboon, VIC*

Yarra Valley Dairy, Le Jack – Goats Milk
White Mould, *Yarra Valley, VIC*

Section 28, Monte Rosso – Cows Milk
Washed Rind, *Woodside, SA*

Woodside Cheese Wrights, Grace – Goats Milk
White Mould, *Woodside, SA*

Apostle Whey, Bay of Martyrs – Cows Milk
Blue Vein, *Cooriemungle, VIC*

Includes a selection of house made accompaniments, crackers and breads

Desserts

Peach & verbena sorbet, vanilla
panna cotta & pepita crumble \$16

Hazelnut praline cake, yoghurt & tarragon
sorbet & manjari 64% mousse \$16

Mead flight **\$25**

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