

CELLAR DOOR MENU

CHEESE

Selection of local farmhouse cheeses served with lavosh, charcoal crackers, mustard fruits & quince paste

Two cheeses / **21**

Three cheeses / **29**

CHARCUTERIE **34**

Chef's selection of cured meats, rillettes, terrine & house-made pickles with Grist sourdough

FLAT BREAD **16**

Garlic, rosemary, pecorino

SIDES

Wood fire roasted Barfold olives / **11**

Wood fired chilli garlic prawns, cherry tomato, feta / **21**

DESSERT

Double chocolate brownie / **13**



10% Sunday surcharge will be applied.

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WOOD FIRE PIZZA

MUSHROOM 28

Roasted mushrooms, garlic base, leek, taleggio cheese, fiore di latte, pecorino, truffle oil, sage

BRISKET 30

Slow roasted beef brisket, smokey tomato base, caramelised onion, feta, fiore di latte, basil

CHILLI PRAWN 30

Chilli garlic prawns, garlic oil base, artichoke, goats cheese, fiore di latte, dill

SALUMI 28

Salumi, napoli base, caramelised onion, green olive, fiore di latte

CHORIZO 29

Chorizo, garlic oil base, prawns, chopped guindilla, fiore di latte

PESTO PUMPKIN 28

Pumpkin base, leek, pesto, feta, roast beetroot, cherry tomato

MARGARITA 24

Napoli base, fiore di latte, basil

VEGAN CHEESE 2

GLUTEN FREE BASE 3



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