

CELLAR DOOR MENU

CHEESE

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

Two cheeses / **19**

Three cheeses / **27**

CHARCUTERIE **32**

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

FLAT BREAD **16**

Pesto, artichoke, pecorino

Garlic, rosemary, pecorino

SIDES

Wood fire roasted Barfold olives / **9**

Wood fired chilli garlic prawns, cherry tomato, feta / **18**

Roasted zucchini, yoghurt & preserved lemon sauce, Za'atar / **16**

DESSERT

Layered white & dark chocolate mousse / **9**

Crème brûlée / **12**



10% Sunday surcharge will be applied.

CELLAR DOOR MENU

WOOD FIRE PIZZA

MUSHROOM 26

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

BRISKET 28

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

CHILLI PRAWN 28

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

SALUMI 26

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

CHORIZO 28

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

PESTO PUMPKIN 26

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

MARGARITA 22

Napoli base, fiore di latte, basil

VEGAN CHEESE 2

GLUTEN FREE BASE 3



10% Sunday surcharge will be applied.