

**MT
MAC
EDON
WINERY**

10% Sunday and 15% Public Holiday Surcharge will be applied

Cheese

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

Two cheeses 21

Three cheeses 29

Charcuterie 34

Selection of cured meats, rilette, terrine and house-made pickles served with Grist sourdough

Flat Bread

Garlic, rosemary, pecorino 16

Burrata served with wood fired flat bread with cherry tomato, garlic, balsamic and fresh basil 32

Wood fired dishes

Oven roasted Barfold olives marinated in garlic, rosemary, lemon and orange 11

Wood fired chilli and garlic prawns with cherry tomato, fetta, fiore di latte served with warm sourdough 23

Dessert

Please refer to our specials board

WOOD FIRE PIZZA

Mushroom	28
<i>Roasted mushrooms, garlic base, parmesan, fiore di latte, pecorino, leek, truffle oil, thyme</i>	
Brisket	30
<i>Slow roasted beef brisket, smokey tomato base, caramelised onion, feta, fiore di latte, basil</i>	
Chilli Prawn	30
<i>Chilli garlic prawns, garlic oil base, artichoke, goats cheese, fiore di latte, dill</i>	
Salumi	28
<i>Salumi, napoli base, caramelised onion, sliced olives, fiore di latte</i>	
Pesto Pumpkin	28
<i>Pumpkin base, leek, pesto, feta, roast beetroot, cherry tomato</i>	
Margherita	24
<i>Napoli base, fiore di latte, basil</i>	
Chorizo Prawn	29
<i>Chorizo, garlic oil base, fiore di latte, chilli prawns, chopped guindilla</i>	
Vegan Cheese	2
Gluten Free Base	3

SET MENU

2 Shared Courses \$60pp | 3 Shared Courses \$70pp

\$25 for children between 5 - 12 years

CHEESE AND CHARCUTERIE

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

Boards will be served on arrival.

WOOD FIRED PIZZA

Selection of wood fired pizzas served shared style down the centre of the table/s.

DESSERT

Selection of desserts served on boards, placed down the centre of the table/s.

Please note:

This set menu is applicable to all groups of 15 guests or more.

All dietary requirements can be catered for with notice.

We will do our best to cater for on the day dietary requirements.

Please let staff know of any other special requests or preferences prior to or on the day of your reservation.

SINGLE VINEYARD ESTATE	<i>150ml</i>	<i>250ml</i>	<i>Bottle</i>
Sparkling Cuvée Mount Macedon Winery 2015	14		62
Chardonnay Mount Macedon Winery 2022	16	23	72
Pinot Noir Mount Macedon Winery 2022	18	25	85

SPARKLING

Sparkling Brut Riverina NV	12		58
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WHITE

Riesling Macedon Ranges 2019	15	22	70
Pinot Gris Central Victoria 2023	15	22	70
Chardonnay Macedon Ranges 2020	15	22	70
Rosé Riverina 2021	14	20	60

RED

Pinot Noir Macedon Ranges 2020	17	24	75
Sangiovese Central Victoria 2021	16	23	72
Shiraz Heathcote 2021	16	23	72
Cabernet Merlot Riverina 2021	15	22	70

FORTIFIED

Mistelle Macedon Ranges NV	14 (60ml)		70
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BEER & CIDER

Mount Macedon Winery IPA	11
Mount Macedon Winery Draught	11
Cascade Premium Light	8
Daylesford Cider Session Cider	13

SPIRITS

Mountain Gin	14
Mountain Vodka	14
Bacardi Rum	13
Captain Morgan	13
Johnny Walker Red	13
Makers Mark	13
Glenfiddich Single Malt	16

SOFT DRINK

Coke / Coke No Sugar	4.5
Ginger Ale	4.5
Raspberry Lemonade / Lemonade	4.5
Lemon Lime & Bitters	5
Soda Water / Tonic Water	4
Hepburn Springs Sparkling Mineral Water 700ml	9

JUICE

Orange	5.5
Apple	5.5

TEA & COFFEE

Tea served by the pot	6
<i>English Breakfast, Peppermint, Green, Lemongrass & Ginger</i>	
Barista made coffee	5
<i>Double shot</i>	5.5
Hot chocolate	6
<i>Almond or soy milk</i>	Add 1

THANK YOU

Our passion is on your plates and in your glasses and we hope you enjoyed every element of this experience.

We would like to thank you for sharing this meal with us, and for supporting many farmers and producers that we work with from all over the region.

- MMW Team