

**MT
MAC
EDON
WINERY**

Wine Pairing | Three Wines \$40

STARTERS

Cauliflower & Comté Croquettes | \$16

V

House-Made Cauliflower & French Comté Cheese Croquettes,

Served With A Chive Aioli

Blanc De Blanc | 2022 Mount Macedon Winery

Slow Braised Lamb Ribs | \$24

GF / DF

Twice-Cooked Loddon Valley Lamb With A Rich Black Garlic Glaze,

Marinated Eggplant & Seasoned With Native Saltbush

Pinot Noir | 2022 Mount Macedon Winery

Honey Roasted Heirloom Carrots | \$19

VE / GF / DF

Caramelised Heirloom Carrots With Whipped Tahini, Pomegranate,

Fennel Seed & Sunflower Dressing

Pinot Gris | 2023 Central Victoria

Wagyu Short Rib Pasties | \$22

Tender Pine Grove Wagyu With Smoked Tomato Purée Encased

In A Puff Pastry, Served With a Spicy Guindilla Salsa

Pinot Noir | 2021 Macedon Ranges

10% Sunday & 15% Public Holiday Surcharge Will Be Applied

Wine Pairing | Three Wines \$40

MAINS

Macedon Ranges Duck Breast | \$48

GF / DF

Local Duck Breast Served With A Chestnut Purée,

Braised Radicchio & A Rich Muscatel Jus

Pinot Noir | 2023 Mount Macedon Winery

Ravioli of Roasted Pumpkin | \$38

V

House-Made Ravioli Filled With Roasted Pumpkin, Accompanied By

A Saffron & Leek Purée, Smoked Ricotta & Crispy Tuscan Kale

Chardonnay | 2023 Mount Macedon Winery

Roasted Wild Barramundi | \$47

GF / DF

Crispy Skin Barramundi Served With Sweet Piperade, Shaved Fennel

& A Fresh Dill Emulsion

Chardonnay | 2022 Mount Macedon Winery

Southern Ranges Grass-Fed Eye Fillet (200g) | \$55

GF / DFO

Premium Grass-Fed Eye Fillet Served With Sweet Cippolini Onions, Whipped

Parsnip & A Lemon Thyme Jus ~ Served With House Mustard Service

Shiraz | 2023 Central Victorian

10% Sunday & 15% Public Holiday Surcharge Will Be Applied

ACCOMPANIMENTS

House-Made Rye Bread | \$12

V / DFO

Served With Cultured Butter & House-Made Charcoal Salt

Roasted Kipfler Potatoes | \$14

VE / GF / DF

Twice-Cooked Kipfler Potatoes, Macedon Olive Oil & Rosemary Salt

Green Beans | \$14

VE / GF / DF

Green Beans Served With Romesco Sauce & Wood-Smoked Almonds

Roasted Swiss Brown Mushrooms | \$15

VE / GF / DF

Roasted Swiss Brown Mushrooms, Kale Pesto & Nutty Yeast Flakes

Wine Pairing | Three Wines \$40

DESSERT

Toasted Coconut Parfait | \$18

GF / DFO

Toasted Coconut Parfait With Caramelised Mandarin, Kaffir Lime Syrup &

Light Mandarin Cake

Blanc De Blanc | 2022 Mount Macedon Winery

Chestnut Pudding | \$21

Spice-Poached Quince, Belgian Chocolate Ice Cream & Fine Chocolate Crumb

Mistelle | NV Mount Macedon Winery

Farmhouse Cheese | \$24

A Chef's Selection of Local Cheeses, Wood-Roasted Pear, Honeycomb &

GFO

House-Made Sesame Crackers

Shiraz | 2023 Central Victoria

10% Sunday & 15% Public Holiday Surcharge Will Be Applied

SPARKLING	<i>120ml</i>	<i>Bottle</i>
Sparkling Brut <i>UUMM Riverina NV</i>	13	58
Crémant <i>Macedon Ranges 2020</i>	15	65
Blanc De Blanc <i>Mount Macedon Winery 2022</i>	17	80

WHITE	<i>150ml</i>	<i>250ml</i>	<i>Bottle</i>
Chardonnay <i>Macedon Ranges 2021 (Limited Release)</i>	14	22	65
Chardonnay <i>Mount Macedon Winery 2022</i>	18	28	80
Chardonnay <i>Mount Macedon Winery 2023</i>	17	26	75
Pinot Gris <i>Central Victoria 2023</i>	15	25	70

ROSÉ			
Rose` <i>UUMM Riverina 2023</i>	12	20	55

RED			
Pinot Noir <i>Macedon Ranges 2021 (Sulphur Free)</i>	12	20	55
Pinot Noir <i>Mount Macedon Winery 2022</i>	19	29	85
Pinot Noir <i>Mount Macedon Winery 2023</i>	18	28	80
Sangiovese <i>Central Victoria 2021 (Limited Release)</i>	17	26	75
Shiraz <i>Heathcote 2021</i>	18	28	80
Shiraz <i>Central Victoria 2023</i>	14	22	65
Cabernet Merlot <i>UUMM Riverina 2022</i>	12	18	50

FORTIFIED	<i>60ml</i>
Mistelle <i>Macedon Ranges NV</i>	14

10% Sunday & 15% Public Holiday Surcharge Will Be Applied

BEER

Mount Macedon Winery Session IPA	13
Mount Macedon Winery Draught	13
Cascade Premium Light	9

CIDER

Daylesford Session Cider	13
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SPIRITS

Standard Selection Of House Spirits	14
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PREMIUM SPIRITS

Mountain Gin	16
Mountain Vodka	16
Mountain Agave Tequila	16
Glenfiddich Single Malt	18

COCKTAILS

Tommy's Margarita 22

Local Mountain Tequila, Agave Syrup, Lime Juice

French Martini 23

Local Mountain Vodka, Chambord Liqueur, Pineapple Juice, Dehydrated Raspberry Garnish

Espresso Martini 24

Local Mountain Vodka, Kahlua Liqueur, Simple Syrup, Espresso Coffee

UUMM Whiskey Sour 26

Makers Mark Whiskey, Orange Juice, Lemon Juice, Agave Syrup

Virgin Pine Lime 15

Pineapple & Lime Juice, Tonic Water, Lime Garnish

SOFT DRINK

Coke / Coke No Sugar	5.5
Ginger Ale	5.5
Raspberry Lemonade / Lemonade	5.5
Lemon Lime & Bitters	7
Soda Water / Tonic Water	5.5
Hepburn Springs Sparkling Mineral Water 700ml	10

JUICE

Orange	5.5
Apple	5.5
Pineapple	5.5

TEA & COFFEE

Tea Served By The Pot	6
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Black / English Breakfast, Peppermint, Green, Lemongrass & Ginger

Hot Chocolate	5.5
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Barista Made Coffee	6
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<i>Double Shot</i>	+1
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<i>Almond, Soy, Oat Milk</i>	+1
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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 the many farmers and producers
that we work with from all over the region.