

CELLAR DOOR MENU

LOCAL CHEESE PLATTER \$35

Local cheese, chutneys, nuts, dried and fresh fruit, crostini, lavosh crackers

GRAZING PLATTER \$47

Local cheese, salami, prosciutto, house smoked salmon, olives, local chutneys, nuts, dried crostini and lavosh crackers

AUBERGINE PARMIGIANA* \$21

Grilled aubergine, rich tomato sauce, parmesan cheese

**Vegan option available (please enquire)*

KIDS PLATTER \$11

Cheese toasted sandwich, fresh fruit, yoghurt dip, biscuit



WINE LIST

Cellar Door tastings from \$12 per person -5 wines-
Tasting fee redeemable on take away bottle purchases

WINE	GLASS	BOTTLE (IN-HOUSE)	BOTTLE (T/A)
Crossbreed 2019 (Orange Wine) <i>Gewürztraminer, Pinot Gris, Chardonnay</i>	\$12	\$36	\$36
Rosé 2019	\$10	\$36	\$24
Chardonnay 2019	\$12	\$36	\$36
Queensberry Chardonnay 2020	\$15	\$57	\$57
Sauvignon Blanc Fumé 2020	\$10	\$30	\$30
Pinot Gris 2019	\$10	\$30	\$24
Riesling 2019	\$10	\$30	\$24
Dry Riesling 2019	\$10	\$30	\$24
Pinot Noir 2019/20	\$14	\$40	\$40
Queensberry Pinot Noir 2020	\$15	\$57	\$57
Super Nanny Pinot Noir 2019	\$16	\$65	\$65
Super Nanny Pinot Noir Magnum 2015/6			\$150
Basket-Case 2018/19 <i>Limited to one bottle per person</i>			\$85

BEER

NON-ALCOHOLIC

B.effect Hazy IPA 330ml	\$9	Benjer Juices	\$5
B.effect Pale Ale 330ml	\$9	<i>Apple, Apple & Raspberry, Orange</i>	
B.effect Ginger Beer 330ml	\$9	Antipodes Sparkling Water	\$5
		Coffee/Tea	\$5