



CELLAR DOOR

“An informal menu, eclectic in style designed to graze and share or serve individually. A combination of fun and hearty food and playful and engaging wine experiences. We encourage you to try both.

I recommend at least four dishes between two people to share for a light lunch.”

Head Chef - Fabian Lehmann

- * Groups of 8 or over must dine on the ‘Just feed us’ option
- * Sample menu only, subject to change
- * Entertainment Card valid for ‘Just feed us’ menu only (excluding public holiday)
- *Unfortunately no split bills
- *10 % surcharge public holidays

Cellar door menu

Tomato, garlic & thyme focaccia	\$12
Confit tomatoes, Fior De Burrata, basil	\$16
Kingfish sashimi, chimichurri, wild rice finger lime	\$21
Kangaroo tartare, apple cucumber, horseradish, spring onion	\$22
Barbequed Port Lincoln octopus burnt butter, spring onions & soy	\$21
Roasted carrots, Maxwell honey, whipped ricotta & macadamia	\$16
Lime Cave Mushrooms, pasta, garlic foam & basil soil	\$18
Maple & soy boneless chicken wings, bok choy, sesame & chilli umami	\$19
Duck, beetroot, coriander & Szechuan pepper	\$25

Just feed us **\$65 pp**

Put yourselves in the hands of the Chef and indulge in a selection of his favourite dishes of the day.

Wine & food experiences

Museum experience **\$25**

Our four most premium red wines and one treasure from the museum, accompanied by a trio of snacks from the Dining Room.

Mead flight **\$25**

A one of a kind experience. Taste our four meads alongside expertly paired sweet sensations from acclaimed Pastry Chef *Jason Brown*.

CELLAR DOOR



“The Ploughman’s Lunch was given to the working people as a staple lunch for hundreds of years. It was so named by the UK Cheese Bureau to increase the sale of British cheese after years of rationing during the war.

Traditionally consisting of bread, cheese, pickles and beer our interpretation uses our very own meads and wines in place of beer.

This cheese selection not only offers some of the best cheese available anywhere but takes you on a regional journey through Australia, experiencing some of the finest local produce.”

Pastry Chef - Jason Brown

Cheese

Australian Cheeses **\$45**

Pyengana Clothbound Cheddar - Cow’s Milk, Hard; *Pyengana Valley, Tasmania*

Section 28 Mont Priscilla - Cow’s Milk, Semi-Hard; *Adelaide, South Australia*

L’artisan Marcel - Jersey Cows Milk, Surface Ripened; *South Western Region, Victoria*

Yarra Valley Dairy Le Jack - Goats Milk, White Mould; *Yarra Valley, Victoria*

Woombye Blackall Gold – Jersey/Fresian Cows Milk, Washed Rind; *Sunshine Coast, Queensland*

Woodside Cheese Wrights Edith - Goats Milk, Ash Coated; *Adelaide, South Australia*

Berrys Creek Riverine Blue - Buffalo Milk, Blue Mould; *Gippsland, Victoria*

Includes a selection of house made accompaniments, crackers and baguette

Desserts

Mango parfait, coconut sorbet & macadamia nougatine **\$16**

Mandarin sorbet, sesame praline brulee & coconut shard **\$15**

Mead flight **\$25**

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