



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

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- * 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

Pumpkin scones, onion jam & thyme butter	\$12
Chicken liver parfait, currant jelly, pecan nuts & pink pepper	\$15
Port Lincoln torched sardines, tomato, pickled onions & barilla	\$16
Spencer Gulf cured Kingfish, cucumber, XO sauce & smoked yoghurt	\$21
Red cabbage, bechamel sauce, coriander & black pepper	\$14
Salt baked celeriac, truffled celeriac puree hazelnut & thyme oil	\$16
Pyengana cheddar custard, grape chutney, pickled beetroot & candied walnut	\$19
Barbequed Port Lincoln octopus, burnt butter, spring onions & soy	\$21
Potato gnocchi, mushrooms, beef cheek ragout & roasted garlic	\$22
Jerk spiced Nomad chicken, burnt eggplant, pickled rats tail radish & crispy potato	\$24

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

Bay of Fires – Cows Milk, Hard
St Helens, Tasmania

Section 28, IL Lupo- Cows Milk, Semi-Hard
Adelaide, South Australia

Barossa Valley Cheese Co, Geo – Cows Milk, White Mould, *Barossa Valley, South Australia*

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

L’artisan, Petite Rouge – Cows Milk, Washed Rind
Geelong, Victoria

Woodside Cheese Wrights, Edith – Goats Milk, Ashed Rind, *Adelaide, South Australia*

Apostle Whey, Bay of Martyrs – Cows Milk, Blue Vein
Coorimungle, Victoria

Includes a selection of house made accompaniments, crackers and breads

Desserts

Spiced bavaois, quince and pear sorbet & cinnamon crunch \$16

Apple, currant and bay leaf pie & vanilla ice cream \$18

Mead flight

\$25

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