



MENU

SMALL ITEMS

Designed to share

Coriander & Chilli Marinated Olives – \$12

Nut free, low gluten, dairy free, vegan

House-Baked Turkish Bread – \$16

Served with a seasonal trio of dips

Sweet & Spicy Chicken Skewers – \$19

Nut free, low gluten, dairy free

Coconut Braised Beef Cheek – \$21

Pumpkin crème, mixed pea salad, crispy shallots

Nut free, low gluten

Grilled & Smoked Lamb Fillet Salad – \$19

Zucchini, peas, tomato, walnut & green olive dressing

Low gluten, dairy free

Corn Polenta – \$19

Pepita mole, tomato salsa

Nut free, low gluten, dairy free, vegan

Beetroot & Fetta Arancini – \$19

Labna, beetroot & cherry gel

Nut free, vegetarian

SHARE PLATTERS

Charcuterie Platter – \$32

A selection of locally made small goods, pickled baby cucumbers, sundried tomato pâté

Low gluten option available

Grazing Platter – \$39

Grilled vegetables, roasted pumpkin, bresaola, smoked salmon, grapes, dips, truffled goats curd, mortadella, grissini

Add hard cheese - \$9

Low gluten option available

Cheese Platter – \$35

Local cheeses, house quince paste, basil pesto, fresh & dried fruits, lavosh

Low gluten option available

While we offer low gluten items, our kitchen is not free from gluten. Please mention any dietary requirements to our team.

Not all ingredients are listed.

15% surcharge will apply on public holidays

Groups of 25 or more adults must select our \$59 Feed Me shared menu

Feed Me Shared Menu Details: Chef selection of three small items, two shared main meat dishes, and three sides to share. Portions tailored to your group size, with plenty of food for everyone to enjoy.

PLATED MAINS

Individual plated mains. Shared sides additional.

250g Scotch Fillet Steak – \$39

Seared and sliced, medium-rare, sticky shiraz shallots, chimichurri

Nut free, low gluten, dairy free

Jamon-Wrapped Chicken – \$32

Goat's cheese & spinach stuffing, thyme jus

Nut free, low gluten

Grilled Salmon – \$32

Smokey tomato velouté, charred lemon

Nut free, low gluten

Mediterranean Pearl Couscous Eggplant Roll – \$28

Tomato reduction, parsley, preserved lemon

Dairy free, vegan

SHARED SIDES

Fennel, Beetroot & Carrot Salad – \$13

Toasted almonds, freekeh, dairy-free dressing

Dairy free, vegan

Roasted Potato Medley – \$13

Paprika aioli, parmesan

Nut free, low gluten, vegetarian

Baked Cauliflower – \$13

Cranberries, pistachios, mint, chardonnay vinaigrette

Low gluten, dairy free, vegan

Fries – \$10

Roasted capsicum aioli

Nut free, low gluten, dairy free

DESSERT

Sticky Maple & Fig Pudding – \$15

Maple butterscotch, vanilla semifreddo

Nut free

White Chocolate & Tonka Bean Mousse Dome – \$15

Honeycomb, macadamia praline, raspberries, aero

Low gluten

CHILDREN'S MENU

Choose Main + Dessert - \$19

Southern Fried Chicken – Fries, salad

Nut free, low gluten, dairy free

Cheeseburger – Lettuce, cheese, mustard, tomato sauce, fries

Dessert:

Chocolate Brownie – Served with ice cream popsicle

Nut free



DRINKS

SPARKLING

Regional Blanc de Blanc <i>vn</i>	\$14 / \$46
Regional Prosecco <i>vn</i>	\$14 / \$46
Regional Sparkling Rosé <i>vn</i>	\$14 / \$46
Regional Sparkling Shiraz	\$14 / \$46
Regional Moscato	\$14 / \$46

WHITE

Regional Sauvignon Blanc	\$14 / \$46
Geelong Sauvignon Blanc	\$16 / \$50
Regional Pinot Grigio <i>vn</i>	\$14 / \$46
Geelong Pinot Gris <i>vn</i>	\$16 / \$50
Regional Chardonnay <i>vn</i>	\$14 / \$46
Geelong Chardonnay <i>vn</i>	\$16 / \$50
Single Vineyard Chardonnay	\$18 / \$69

PINK

Regional Rosé <i>vn</i>	\$14 / \$46
Geelong Rosé <i>vn</i>	\$16 / \$50

RED

Regional Pinot Noir	\$14 / \$46
Geelong Pinot Noir <i>vn</i>	\$16 / \$50
Regional Tempranillo	\$14 / \$46
Regional Shiraz	\$14 / \$46
Geelong Shiraz	\$16 / \$50
Single Vineyard Shiraz <i>vn</i>	\$18 / \$69
Regional Cabernet Sauvignon <i>vn</i>	\$14 / \$46

COCKTAILS + MOCKTAILS

Mandarin Gin

Curious Cabinet Mandarin syrup, gin, soda, lemon	COCKTAIL / MOCKTAIL \$18 / \$12
--	------------------------------------

Cherry Ginger Rum

Curious Cabinet Cherry syrup, dark rum, ginger beer, lime	\$18 / \$12
---	-------------

Espresso Martini

\$18

Aperol Spritz

\$18

Great Ocean Road Gin

\$15

Please order drinks via the QR code on your table or from our team.

The process is simple however if you would like assistance, please ask our friendly staff.

BEER + CIDER

Bells Beach Brewing Addis Pale	\$10 / \$13 / \$27
Blackman's Local Pacific Ale 3.5%	\$8 / \$11 / \$24
Carlton Dry	\$9 / \$12 / \$25
Corona	\$9
Great Northern Mid	\$8 / \$11 / \$24
Otway Light	\$8
Mt Duneed Apple Cider Can <i>lg</i>	\$10
Blackman's Ginger Beer Can <i>lg</i>	\$10

NON-ALCOHOLIC

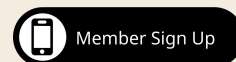
Assorted Soft Drinks	\$6 / \$17
Lemon Lime + Bitters	\$6
Ginger Beer	\$6
Apple Juice	\$6
Orange Juice	\$6
Sparkling Mineral Water	\$6 / \$8
Kids Chocolate / Strawberry Milk	\$5
Assorted Tea + Coffee	\$4.5 / \$5

WINE TASTING

Visit our cellar door for complimentary wine tasting when dining with us. Sign up to be a member via QR Code for take away offers.



**1 dozen Regional Range
\$220 Take Away!**



BECOME A MEMBER

Sign up to be a member to receive a monthly email with information on what's happening at our venue, exclusive concert presale access and fantastic wine offers. Its FREE and only requires your email address. Scan the QR code for more info. Follow us on socials for news on events, concerts, food and wine releases.

GROUP BOOKINGS

Let us host your next large group booking! With lots of options for a great day out celebrating. Groups of all sizes welcome on our Feed Me menu.

STAY WITH US

We have eight luxury accommodation pods to stay with us on-site! Some rooms include a bath on the balcony to take in views over the Vineyard and the Barrabool hills. Visit our website for details.

ENJOYED YOUR TIME HERE?

We would love you to share your experience with others with a Google or Trip Advisor review. We can't wait to welcome you again.