

CELLAR DOOR MENU



3 COURSE LUNCH FOR 2 PEOPLE \$120.00

Start with a glass of wine each. A grazing platter for two, followed by wood-fired pizzas of your choosing, finishing with a dessert & coffee or tea

GRAZING PLATTER - SMALL \$25.00 LARGE \$42.00 (perfect to share)

Cured meats, cheeses, a selection of rustic antipasto items and house-made dips.

Served with warm turkish bread.

Vegetarian option - no meat and one extra cheese.

GF crackers on request \$3.00

Extra Bread \$5.00 Wine suggestion: Chardonnay or Pinot Noir

GOURMET CHEESE BOARD \$26.00

A selection of three gourmet Victorian cheeses. A creamy blue, a delicate Brie and an aged cheddar, served with quince paste, crackers and an assortment of nibbles.

GF crackers on request \$3.00

Wine suggestion: Riesling or Muscat Liqueur

BAKED BRIE \$17.00

A round of brie baked in the wood-fired oven with cranberry sauce topped with toasted almonds. Served with warm turkish bread.

Wine suggestion: Chardonnay

TRIO OF DIPS \$13.00

3 delicious dips made in-house served with warm turkish bread (dips may vary subject to availability)

PIES \$14.00

-Chicken & Mushroom

-Beef & Caramelised Onion

(Served with a side a salad and tomato relish)

SIDES

Cheesy Garlic Bread \$ 9.00

Garlic Bread \$ 7.00

SWEETS \$10.00

Lemon Tart

Chocolate Lava Cake

Apple Raspberry Crumble

Cheesecake with Raspberry topping (gf)

Pistachio & Raspberry Cake

Golden Gaytime Mousse Cake

HOT BEVERAGES

Barista Coffee, Chai Latte (Spice & Vanilla) \$5.00

Pot of Tea, English Breakfast, Earl Grey,

Peppermint, Camomile, Green Tea. \$4.50

Mug, Soy, Almond or Oat milk \$5.50

Mocha, Hot Chocolate or Double shot \$6.00

FOR THE KIDS \$6.50

Bowl of Ice cream with Chocolate topping and sprinkles

Special Offer:

Your Choice of Coffee, Dessert
& Glass of Muscat \$22.00

See over for Wood-Fired Pizzas 

PIZZA MENU



WOOD-FIRED PIZZAS \$21.00

pizzas are approx 8-9 inches, cut into six pieces, on a delicious crust base

TUSCAN

Hot salami, roasted red capsicum, onion, kalamatta olives and mozzarella cheese.

Wine suggestion: Pinot Noir or Shiraz

HAWAIIAN

Sliced virginian ham and mozzarella cheese with pineapple.

Wine suggestion: Riesling or Semillon

PUMPKIN

Mildly spiced pumpkin grilled in our wood-fired oven, sun-dried tomato, baby spinach and mozzarella cheese.

Wine suggestion: Duet or Rose'

KIDS MARGHERITA \$15.00

Simple Tomato and Cheese... yummy

Drink suggestion: Apple Juice

CHICKEN BBQ

Roast chicken, thinly sliced spanish onion, smoked BBQ sauce with mozzarella.

Wine suggestion: Chardonnay or Pinot Noir

THE PEPE

Pepperoni, yellow capsicum, mozzarella cheese and basil.

Wine suggestion: Pinot Noir or Shiraz

VEGGIE LOVER

Grilled Eggplant and Zucchini, mushrooms, olives & onion with mozzarella cheese.

Wine suggestion: Chardonnay or Rose'

GREEK LAMB \$23.00

Seasoned Lamb Gyros, kalamata olives, red capsicum, spanish onion, mozzarella cheese and Tzatziki on top.

Wine suggestion: Pinot Noir or Shiraz

Please Note:

Gluten Free or No cheese pizzas must be pre-ordered (add \$3.00). Extra dips or bread (add \$5.00)

No changes to pizzas. 15% surcharge on Public Holidays.