

Menu

First Course

Antipasti

First run olive oil, pickled olives, wood grilled marinated vegetables, fiori di latte, arancini, salumi

Suggested wine pairing: 2016 Wagtail Sparkling Pinot Chardonnay

Second Course

Cavatelli

Handmade short pasta, sugo, fresh ricotta, basil, Reggiano

Suggested wine pairing: 2018 Queenie Pinot Grigio

Third Course

Choose 1

Involtini di pollo

Rolled stuffed Greenslade chicken, cannellini pancetta ragu, pangrattato, salsa verde

Suggested wine pairing: 2016 Macclesfield Chardonnay

OR

Angelo al forno

Wood oven roasted hay valley lamb, tomato, olives, eggplant, farro, salmoriglio

Suggested wine pairing: 2017 Nebbiolo Riserva

Contorni

Seasonal salad and rosemary potatoes

Fourth Course

Ricotta, almond, orange polenta cake with rosemary syrup, mascarpone

Suggested wine pairing: 2018 Epitome Late Harvest Riesling

Cellar Door Special

Buy any 6 pack of wine and enjoy a bottle of wine with your long lunch on us!

Beverages

Sparkling & White

		btl
2016	Wagtail Sparkling Pinot Noir Chardonnay	50
2018	Iron Knob Riesling	34
2018	Whippet Sauvignon Blanc	34
2018	Queenie Pinot Grigio	34
2018	KÜHL Grüner Veltliner	42
2017	Della Casa Chardonnay	42
2016	Macclesfield Chardonnay	60
2016	Epitome Late Harvest Riesling	40

Rosé

2018	Nebbiolo Rosato	50
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Red

2017	LV Shiraz Cabernet Sauvignon	38
2017	Vista Shiraz Barbera	38
2016	Yakka Shiraz	42
2016	Devil's Elbow Cabernet Sauvignon	42
2017	Nebbiolo Riserva	60
2016	'The Piece' Shiraz	96

Beer & Cider

	Adelaide Hills Cider	8.5
	Big Shed Brewing Kol Schisel Pale Ale	10
	James Boag Premium	8.5
	Hahn Super Dry	8.5
	Hahn Light	7

Non Alcoholic

	Short Black, Long Black	4
	Cappuccino, Latté, Flat White	5
	Tea (Regular, Earl Grey, English Breakfast, Camomile, Green, Peppermint)	5
	Cape Grim Sparkling Water - Large	8
	Orange Juice	3
	Italian Sodas (Cola, Blood Orange, Lemonade)	5

