

Aravina Estate | Winter Beverages

House focaccia, saltbush, roasted olives (df/vg)	10	share
Spiced pumpkin dip, sandalwood nut granola, pickles, toast (df/gf/vg)	10	
Wood grilled octopus, macadamia, lilly pilly, house kimchi (df/gf)	16	
Duck fat English muffin, duck liver mousse, quince, wattleseed	12	
Aravina Charcuterie, house mustard, seasonal condiments, breads	35	
ARAVINA MULLED WINE Shiraz, winter spices, citrus (served warm)	16	cocktails
PORT PUNCH tawny port, rum, apple juice, orange	16	
GINNY HENDRIX triple distilled gin, elderflower, soda	16	
ROSE SPRITZ Aravina rosé, vintage sparkling, strawberry, vanilla, soda	16	
PARISIAN HEART Aravina Estate vintage sparkling, strawberry, raspberry, vanilla	16	
MOCKTAIL (champagne cocktail served with soda)	10	
A selection of local beers from Black Brewing Co Margaret River		beer/cider
Honest Ale	10	
Fresh Ale	10	
IPA	10	
Lager	10	
Saison	10	
Bao Bao Milk Stout	12	
Cider	12	
Vintage Sparkling Blanc de Blanc	16/65	white wine
'A' Collection Sauvignon Blanc Semillon	12/40	
'A' Collection Chenin Blanc	12/40	
'Single Vineyard' Semillon	45	
'Wildwood Ridge Reserve' Chardonnay	16/65	
'A' Collection Botrytis Semillon	12/40	
'A' Collection Rosé	12/40	red wine
'A' Collection Shiraz Tempranillo	12/40	
'A' Collection Cabernet Merlot	45	
'Single Vineyard' Shiraz	50	
'Wildwood Ridge Reserve' Cabernet Sauvignon	16/65	
A full range of estate museum wines available upon request		museum
International champagne list available all season		champagne
San Pellegrino sparkling water	8	cold drinks
A selection of fruit juices	7	
A selection of soft drinks	6	
Flat white, Cappuccino, Latte, Long macchiato	5	tea & coffee
Mocha, Hot chocolate, Chai latte	5	
Short macchiato, Espresso	4	
Affogato, ice-cream, coffee (add Aravina Limoncello or Frangelico shot \$6)	10	
Pot of tea for one (Green, Peppermint, Earl Grey, English Breakfast)	6	
*Soy, Almond milk extra 50c		



Quinninup Falls
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