

**WINE**  
-of-the-  
**MONTH**

**RICHARDSON**  
SHIRAZ



**\$13**  
A GLASS

## Menu

### The Blue Pyrenees Estate Platter -\$38 per person

The extraordinary Blue Pyrenees Platter is so much more than the de rigueur cheese and cold meat platter, this is a meal designed by our professional team delivering a wild ride for the taste buds and hearty satisfaction for the hungry.

Adapted daily, the platter comprises warming treats the likes of home made; bread, and croquettes to name but a few. Accompanied by fresh salad, olives, roasted spring vegetables, squid and cured meats, pickled vegetables and of course some local cheese with our own shiraz gel.

Expect the unexpected and be prepared to be beguiled.

\* We cater for most dietary requirements.

### Cheese Plate - \$34 per plate

After a lighter plate to nibble on?

Try our Cheese Plate... which consists of Three Cheeses; Warrnambool Cheddar, Tarago Camembert and Shadows of Blue. Served with our shiraz gel, quince paste, dried fruit, nuts and crackers.

### Groups Set Menu (12+ adults) - \$45 per person

Our Famous Blue Pyrenees Platter served to you tapas style, an array of our freshest, best locally sourced and house made specialties, providing you with a delicious banquet feast to while away the afternoon.

- NO SPLIT BILLS PLEASE -



## Desserts

Go on, you know you want to. And if you don't the staff will! Please don't let that happen. All made here and well tested by the aforementioned staff.

### Sticky date pudding - \$14

With ice cream

### White chocolate panacotta - \$14

With berry coulis

### Lemon posset - \$14

With orange granita and white chocolate crumb

### Apple crumble - \$14

With ice cream

### Ice Cream in a waffle cone - \$8

Ask our friendly staff for the current flavours

