SHARE PLATTER MENU

perfect for lunch or afternoon grazing

15% public holiday surcharge

kitchen open 11am - 4pm

28

49

49

hot baked cheese

Local cheese baked with finely sliced pickled onion and fresh rosemary
Served with crusty bread

local cheese board

Yarra Valley cheeses (3 cheeses), caramelised quince & fig jam, cucumber pickles, cornichons, walnuts, mini bread loaf & crackers

charcuterie board

Prosciutto, free range salami (chilli & plain), free range ham, tomato & capsicum relish, pickled onion, mini bread loaf & crackers

dip, pastrami, olive board 43

Capsicum salsa (hint of chilli), hummous, beef pastrami, piccalilli, organic olives (Mount Zero), mini bread loaf & crackers *Vegan on request

extras

Bread and crackers	8
Bread (mini loaf)	4
Crackers	5
Gluten free crackers	6
Potato chips (packet) sea salt	7
Walnuts or honey cashews	7

'create your own' or add on	1
charcuterie, smoked salmon a	III GF
Prosciutto, pastrami, plain salami,	9
chilli salami <u>or</u> free range ham (per s	serve)
Pork & pistachio terrine	16
Free range chicken liver pâté GF	16
Hot-smoked salmon piece GF 9-	-18
cheeses	
YV Dairy Persian Fetta	10
YV Dairy Gentle Goat	10
Stone & Crow Nightwalker	12
Stone & Crow Gus (triple cream)	12
Shadows of Blue (Gippsland)	10
Cheddar (vintage, Victorian)	10
Pyengana Cheddar (Tas)	16
dips all GF, DF	
Hummous, capsicum salsa or	8
beetroot & almond (per	serve)
accompaniments all GF, vegan	
Mount Zero organic olives	8
Posh pickled onion	7
Cucumber pickles	7
Cornichons	7
Quince and fig jam	7
Fig and pear mostarda	7
Piccalilli (mildly spiced, pickled veg)	7
Tomato & capsicum relish	7
Beetroot & orange relish	7



Salsa Piccante (chilli)



KELLYBROOK

Friday vineyard platter with glass of wine

78 for two (39pp)

Mixed share platter with two Yarra Valley cheeses, prosciutto, ham, salami, cucumber pickles, quince and fig jam, capsicum salsa, olives, bread and crackers Includes one glass of wine/cider/beer/gin/non alc drink per person

Min 2 people, max 8 people | Fridays only | Booking required | Ends 30.06.24

something sweet?

something sweet:	
Dench biscuits - dark chocolate espresso or gingerbread friends	10
Ministry of Chocolate bars - milk with honeycomb	9.5
Ministry of Chocolate rocky road bites 180g (made locally and seriously good!)	16
Ministry of Chocolate chocolate coated almonds ~ milk or dark	14
Ministry of Chocolate Marble Frog	3

Our share platters are generous, offer plenty of variety and cater for a range of tastes and appetites. This means that they are suitable for lunch or for a grazing platter with drinks. The menu has been chosen to feature some excellent local produce and include many of our own favourite foods. They are also chosen to pair well with our wines and ciders.

Please note, we do not serve hot food (besides the baked cheese) or individual meals.

Although we do not have a children's menu, many of the items on our platters are popular with children and we believe in encouraging children to try all foods.

We proudly support local producers and small businesses. Our cheeses are either from Yarra Valley Dairy, Stone and Crow (Yarra Valley) or elsewhere in Victoria or Tasmania.

All preserves are made in the Yarra Valley by Cunliffe & Waters. These are all g;luten free, diary free and vegan - and delicious!

The meats for our charcuterie boards are all sliced onsite. Our salami and ham are free range, and all meats are made from Australian pork. Our ham and pastrami are made locally by Warrandyte Quality Meats.

Dietary requirements - most items are GF and DF (apart from cheese). As our food offerings are all designed to be shared, please notify us of dietary requirements at the time of ordering. Vegan boards are also available. All boards can be made gluten free upon request.

Kellybrook wines, ciders and apple brandy are all served in our cellar door, as well as local beers, gin, mineral waters, lemonade and plunger coffee. See our beverage list.

