

Cellar Door Menu

ALL DAY MENU FROM 11AM

Please order and pay at the bar, quoting your table number

Brunch Bruschetta 18

2 free range poached eggs, crispy pancetta, blistered tomato, avocado, balsamic drizzle GFA,DF

Breaky Pizza 18

Bacon, fried egg, roma tomatoes, mozzarella, fresh basil GFA

Al Fresco Paddle Board – a good little grazer! 35

Local meats, dips, cajun wings, arancini, prawn parcels, olives, brie, goats fetta & crusty bread GFA

“Salt Dog” Fish & Chips 22

Beer battered local flake, garden salad, tartare sauce GFA

Leura Park Open Steak Sandwich 25

Eye fillet, caramelized onion, poached egg, bacon, Jarlsberg, homemade relish & fat boy chips GFA

Lemon Pepper Dusted Calamari 23

Served with greek salad & fries GFA

Cheese Platter 25

Double brie, tarwin blue, aged cheddar, quince paste, muscatels, dried apricots & figs, crackers GFA,V

KIDS MENU ALL 10

House Made Chicken Nuggets & Chips GFA,DF

Fish & Chips GFA,DF

Hawaiian Pizza GFA

Kids Grazing Platter

Hummus, corn chips, cheese bites, ham, carrot & celery sticks, cherry tomatoes

New Zealand Natural Ice Cream Dixie Cups

Assorted flavours

5

DESSERTS

See Specials Board & Sheet

Stone Base Pizzas

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No. 1 - The Hutch **18**

Slow cooked Moroccan lamb, goats fetta, red onion, mozzarella, rocket GFA

No. 2 **16**

Slow roasted tomato base, garlic, fresh mozzarella, oregano, basil GFA,V

No. 3 **17**

Roasted sweet potato & pumpkin, spinach, eggplant, capsicum, olives, mozzarella, basil GFA,V

No. 4 **18**

Hot sopressa salami, fresh mozzarella, olives, baby romas, oregano, basil GFA

No. 5 - Vegan **17**

Curried cauliflower, caramelised onion, tomato, king brown mushrooms, vegan cheese, indian relish GFA,DF,Vg

No. 6 **19**

Prosciutto, swiss brown mushrooms, tomato, roasted garlic, buffalo mozzarella, basil GFA

No. 7 **18**

House made pesto, Leura Park Estate Chardonnay poached chicken, caramelised onion, baby bocconcini, mozzarella GFA

V = Vegetarian

Vg = Vegan

DF = Dairy Free

GF = Gluten Free

GFA = Gluten Free Available

Please discuss your requirements with our wait staff.

Food allergies: We endeavour to make every effort to accommodate those guests with food allergies. Dairy, fructose, flour, onion, garlic & other