Cellar Door Menn

ALL DAY MENU FROM 11AM

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

Brunch Burger Triple smoked bacon, fried egg, cheese, relish, rocket & hash browns	22
Al Fresco Paddle Board – a good little grazer! Local meats, dips, Cajun wings, arancini, prawn parcels, olives, brie cheese, goat's fetta & crusty bread GFA	38
Fish & Chips Beer battered local flake, garden salad, tartare sauce GFA	26
Leura Park Open Steak Sandwich Eye fillet, caramelized onion, poached egg, bacon, Swiss cheese, relish & chips GFA	28
Salt & Pepper Calamari Served with Greek salad, sweet chili aioli & fries GF	26
Macadamia Crusted Chicken Salad Quinoa, avocado, salad greens, tomato, cucumber, honey mustard dressing GF	25
Seafood Duo Fresh flake in crispy beer batter, panko crumbed calama rings, garden salad, fries and tartare	28 ri
Pumpkin & Fetta Arancini Chili jam, fresh, seasonal salad GF	18
Spicy Wedges w' sour cream & sweet chili sauce	14
Bowl of Chips w' tomato sauce	12
Cheese Platter Double brie, Castello blue, aged cheddar, fresh grapes, quince paste, dried fruit, muscatels, crackers GFA, V	30

DESSERTS

See Specials Board & Sheet

Stone Base Pizzas ALL DAY MENU FROM 11AM

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All pizzas can be made gluten free (add \$2)	
No. 1	20
"The hutch" Napoli base, slow cooked Moroccan lamb	,
goat's fetta, mozzarella, rocket	
No. 2	18
Napoli base, mozzarella, oregano, basil V	
No. 3	19
Napoli base, roasted pumpkin, eggplant, capsicum, semi dried tomato, mozzarella, basil V	
No. 4	20
Napoli base, hot sopressa salami, mozzarella, olives, baby romas, oregano, basil	
No. 5 - Vegan	18
Napoli base, curry roasted cauliflower, caramelized	
onion, tomato, vegan mozzarella, mushrooms, Indian relish DF, V, Vg	
No. 6	20
Napoli base, prosciutto, Swiss brown mushrooms, mozzarella, basil	
No. 7	20
House made basil pesto base, Leura Park chardonnay poached chicken, caramelized onion, baby bocconcin mozzarella	
KIDS MENU ALL:	1 3
Chicken Nuggets & Chips GFA, DF	
Fish & Chips GFA, DF	
Kids Grazing Platter	
Hummus, corn chips, cheese bites, ham, carrot & cel	ery
sticks, cherry tomatoes	
Everest Ice Cream Dixie Cups	5
Assorted flavours	
V = Vegetarian Vg = Vegan DF = Dairy Free GF = Gluten Free	

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 traditional ingredients are routinely used in our kitchen as part of our regular preparation. As a result, we cannot guarantee a complete lack of any trace of any routine ingredients.

GFA = Gluten Free Available