



OLLEYVILLE

AT SHAW VINEYARD ESTATE

TAKEAWAY MENU

Available Every Thursday, Friday and Saturday from 6pm - 7.30pm

TO SHARE



Select two - \$55

feeds 1 - 2 people

Select three - \$70

feeds 2 - 3 people

Burrata - beetroot - black barley - vineyard honey - sourdough **v**

Wagyu flank ms5+ medium rare - foiretto - smoked eggplant - horseradish **GF|DF**

Casarecce - wild mushroom - soubise - truffle - pangritata - hen yolk **v**

Roast free range chicken - seeded labneh - green tomato - piccalilli **GF**

Wild barramundi - Jerusalem artichoke - gremolata - braised sugarloaf **GF|DF**

FEASTS - \$99.0

Feeds 2-3 people

Please select one feast and two sides:

Pork belly - pumpkin custard - cavolo nero - jus **GF**

12 hour lamb shoulder - white bean - gremolata **GF|DF**



SIDES - \$9.0

Braised sugarloaf cabbage - toasted almonds **GF|V|DF**

Heirloom tomatoes - goat curd - oregano - fried garlic **GF|V**

Thick chips - cajun salt - citrus aioli **GF|V|D**

Roasted jap pumpkin - hummus - crisp kale **GF|V**

WOOD FIRED PIZZA - \$21.0

Classic margherita - bocconcini - fresh basil **v**

Potato - crème fraiche - Tarago River blue - rosemary **v** Pork
belly - roast pumpkin - caramelised onion - horseradish

Roast chicken - baby tomato - peri peri - lemon thyme Wild
mushroom - charred silverbeet - goats cheese **v**

GF - Gluten Free | DF - Dairy Free | V - Vegetarian

Please advise us should you have any dietaries