

AT SHAW VINEYARD ESTATE

### CHARCUTERIE & ARTISAN CHEESE

Served with lavosh & pickled figs

2 items \$24 or 4 items \$36

#### **CHEESE**

Le Rustique Camembert 6 month aged manchego Ashgrove cheddar Tarago River blue

### **CHARCUTERIE**

23.0

19.5

19.5

18 month dry aged jamon Pork & chicken terrine Mild sopressa Bresaola

## **BREAD**

Sourdough & 12.0 warm marinated olives GFA | V

Wood fried rosemary & garlic 12.0 flatbread GFA | V



Lamb fillet tartare, taragon, hen yolk, saltbush, pepperberry lavosh GFA 2019 Shaw Wines Reserve Semillon

Korean sticky chicken, spring onion, toasted peanuts & sesame, lime aioli 2019 Shaw Wines Estate Riesling

Caramelized onion & manchego croqueta,

burnt corn cream, aged parmesan v 2019 Shaw Wines Estate Semillon Sauvignon Blanc

## LARGE PLATES X

Angus Sirloin, marble score 2+, potato puree, roasted baby carrots, Shaw Shiraz jus GF 2017 Shaw Wines Estate Cabernet Shiraz

Wild mushroom ragu, papardelle, aged parmesan, crisp kale, pangrattata GFA | V

Wild barramundi, white bean ratatouille, coastal herbs, baby sorrel GF

34.0

36.0

28.0

2019 Shaw Wines Estate Riesling

2018 Shaw Wines Estate Merlot



12-hour lamb shoulder, Shaw shiraz jus GF 90.0 2015 Shaw Wines Reserve Cabernet Sauvignon

Roasted pork belly, crispy crackle, jus GF 2017 Shaw Wines Reserve Isabella Riesling

80.0

Braised beef short rib (4 points) GF 2017 Shaw Wines Estate Cabernet Sauvignon 90.0

WOOD FIRED PIZZA



Classic margherita, bocconcini, fresh basil v	21.0
Potato, crème fraîche, Tarago river blue, rosemary ${f v}$	21.0
Smokey ham, sopressa, red onion, BBQ sauce	24.0
Roast chicken, cherry tomato, thyme, peri peri	24.0
Pork belly, caramelized onion, BBQ sauce, scallions	24.0

# SIDES X

Duck fat potatoes GF	10.0
French fries, cajun salt, black garlic aioli GF V	9.0
Fennel & orange, raddichio, pine nut salad $GF \mid V$	10.0
Roasted beets, soured cream, hazelnuts GF   V	10.0
Sauteed green beans, white anchovies GF   V	10.0

GLUTEN FREE PIZZA AVAILABLE - add 5.0

Sundays attract a 5% surcharge and public holidays attract 15% on all food and beverage items. Wine menu match is a suggestion only and not included in the price. Please advise your server should you have any dietaries.