


OLLEYVILLE
 AT SHAW VINEYARD ESTATE

CHARCUTERIE & ARTISAN CHEESE

2 items \$24

4 items \$36

CHEESE

Le Conquerant Camembert *
 6 month aged Manchego
 Ashgrove Cheddar
 Tarago River blue

CHARCUTERIE

18 month dry aged Jamon
 Mild Sopressa
 Bresaola
 Ham hock terrine

Served with Lavosh & Quince paste

BREAD

Sourdough & warm marinated olives (v) 12.0
 Wood fried rosemary & garlic flatbread (v) 12.0

SMALL PLATES



Cured ocean trout, beetroot tartare,
 horseradish cream, wattleseed lavosh 22.0
 2019 Shaw Vineyard Estate Rosé

Korean sticky chicken, toasted sesame,
 spring onion, lime aioli 19.0
 2014 Shaw Vineyard Reserve Isabella Riesling

Miso eggplant, grilled halloumi, winter leaves,
 basil yohurt, toasted buckwheat (GF,V) 19.5
 2016 Shaw Vineyard Estate Cabernet Sauvignon

LARGE PLATES



Braised beef cheek, buttered potato mash,
 Warragul greens, braised leek, sticky jus (GF) * 36.0
 2016 Shaw Vineyard Estate Shiraz

Pesto pappardelle, roasted cauliflower,
 chickpeas, aged parmesan, crisp kale (V) 28.0
 2018 Shaw Vineyard Estate Merlot

Baked barramundi, fondant potato,
 Le puy lentils, winter greens, romesco (GF) 32.0
 2019 Shaw Vineyard Reserve Semillon

DESSERT



Crème brûlée, wattleseed biscotti, poached pear (GF,V) 16.0

Box honey pannacotta, roasted peach,
 honeycomb crumble, dulce de leche gelato (GF,V) * 16.0

Chocolate fondant, chocolate ganache,
 macerated raspberries, vanilla ice cream (V) 16.0

WOOD FIRED PIZZA



Classic margarita, bocconcini, fresh basil (v) 19.0
 Cauliflower, forest mushroom, sage, bechemal (v) * 19.5
 Smokey ham, sopressa, onion BBQ sauce 22.0
 Roast chicken, cherry tomato, lemon thyme, peri peri 22.0
 Pork belly, caramelized onion, BBQ sauce,
 spring onions 22.5
 Lamb shoulder, roast pumpkin, caramelized onion,
 tzatziki 24.0

FEASTS

IDEAL FOR 2-3 PERSONS



12-hour slow cooked lamb shoulder,
 roasted onions, braised leeks, sticky jus (GF) 84.0

2015 Shaw Vineyard Estate Cabernet Shiraz

Black Angus Op Rib, 100 day grain fed,
 confit chat potatoes, chimichurri (GF) 94.0

2014 Shaw Vineyard Reserve Merriman Cabernet Sauvignon

Pork belly, parsnip puree, roasted baby carrots,
 crispy crackling, jus (GF) 72.0

2018 Shaw Vineyard Estate Merlot

SIDES



Confit chats, lemon & garlic (GF,V) 9.0
 French fries, paprika salt, aioli (GF/V) 9.0
 Cucumber, ancient grains, roquette, beetroot (GF/V) 9.0
 Sautéed broccoli, almonds, aged parmesan (GF/V) 9.0
 Truffle mash, freshly grated truffle (GF,V) 16.5

BLACK PERIGORD TRUFFLES

Add freshly shaved black truffles to your dish. 12.0
 Chef recommends adding to items marked with a *

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