

AT SHAW VINEYARD ESTATE

CHARCUTERIE & ARTISAN CHEESE

2 items \$24

4 items \$36

CHEESE

CHARCUTERIE

Brie de Nangis 6 month aged Manchego

18 month dry aged Jamon Mild Sopressa

Ashgrove Cheddar

Bresaola

Tarago River blue

Pork & chicken terrine

Served with Lavosh & Quince paste

BREAD

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

SMALL PLATES



Tasmanian salmon tartare, pepperberry, 22.0 horseradish cream, crisp croûtes GFA 2019 Shaw Wines Reserve Semillon

Korean sticky chicken, toasted sesame, scallion, lime aioli 2019 Shaw Wines Estate Riesling

Charred sweet corn & manchego croqueta, cabbage & daikon slaw, black garlic v 2019 Shaw Wines Estate Semillon Sauvignon Blanc

LARGE PLATES X



Braised beef cheek, buttered potato mash, Chinese broccoli, crisp leek, sticky jus GF

2017 Shaw Wines Estate Cabernet Sauvignon

Wild mushroom ragu, papardelle, aged parmesan, crisp kale, pangrattata GFA|V 2018 Shaw Wines Estate Merlot

Confit chicken, ginger & carrot purée, 32.0 fondant potato, winter greens GF 2019 Shaw Wines Estate Riesling

WOOD FIRED PIZZA 🔀

Classic margarita, bocconcini, fresh basil v 19.5 19.5 Potato, crème fraîche, Tarago river blue, rosemary v 23.0 Smokey ham, sopressa, red onion, BBQ sauce Roast chicken, cherry tomato, thyme, peri peri 23.0 Pork belly, caramelized onion, BBQ sauce, scallions 23.0

GLUTEN FREE PIZZA AVAILABLE - add 5.0

FEASTS



75.0

16.0

IDEAL FOR 2-3 PERSONS

85.0 12-hour braised lamb shoulder, Shaw shiraz jus GF 2015 Shaw Wines Reserve Cabernet Sauvignon

Black Angus Op rib, 100 day grain fed, mustards GF 90.0 2017 Shaw Wines Estate Cabernet Shiraz

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

SIDES

19.0

19.5

36.0

28.0

Confit chat potatoes, lemon & garlic GF V	10.0
French fries, smoked paprika salt, aioli GF V	9.0
Arugula, chilli jam, ancient grains, pistachios GF V	10.0
Broccoli, almonds, aged parmesan GF V	10.0
Brussel sprouts, speck, white anchovies GF	10.0

DESSERT



Crème brûlée, wattleseed biscotti, poached pear GF|V 16.0 Box honey pannacotta, roasted peach, 16.0 honeycomb crumble, dulce de leche gelato GF|V

Chocolate fondant, chocolate ganache, macerated raspberries, vanilla ice cream v

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