



MENU

Starter Platter (serves 2) \$20.00

Freshly made dip, kalamata olives, Baby Bert brie, dukkah and Evilo Estate olive oil served with locally baked ciabatta bread and lavosh crackers

Wine Suggestion: Gruner Veltliner, Watervale Riesling or Rose

Combo Platter (serves 2) \$40.00

Chicken and pistachio terrine, smoked lamb chops, kalamata olives, marinated herbed fetta, Ma Waldron's spicy tomato relish, roasted tomatoes, marinated mushrooms, freshly made dip, lavosh crackers and a fresh green salad served with locally baked ciabatta bread

Wine Suggestion: Drs' Cut Riesling, Clare Valley Cabernet Sauvignon or Blue Cutting Road Cabernet Merlot

Grape Pickers Platter (serves 2) \$40.00

Mathie's smoked leg ham, Mathie's garlic mettwurst, 'Zimmys' dill cucumbers and pickled onions, Surprise Bay cheddar, Ma Waldron's spicy tomato relish, freshly made dip, lavosh crackers and a fresh green salad served with locally baked ciabatta bread

Wine Suggestion: Clare Valley Shiraz or Clare Valley Cabernet Malbec

Cheese Platter (serves 2) \$25.00

King Island Lighthouse blue brie and Heidi Tilsit cheeses served with rhubarb & pinot relish, almonds, dried & fresh fruits, and lavosh crackers

Wine Suggestion: Clare Valley Shiraz, '22 Petals' Riesling or Last Cut Cane Cut Riesling

Selection of Cakes, Chocolate Brownies and Espresso Coffee

Tropical Fruit Juice & Soft Drinks (Lemonade, Lemon Lime bitters, Diet Lemon, Raspberry or Cola)

Sparkling water and Beer available and Wines by the glass or bottle