



## Charcuterie

At Bellarine Estate we have make all our own charcuterie and smallgoods in house.

Our goal is to produce Artisan charcuterie in the "Old World" method passed down over the centuries rather than a commercial mass-produced product. Thus, ensuring these age old practices are not lost to the next generation.

Just like fine wine requires quality grapes to begin with, so too does quality Charcuterie. We source only local free-range pork, beef and lamb. Our suppliers are handpicked to ensure quality produce, sustainable farming practices and good animal husbandry.

Just as our "Old World" winemaking sets out to display the true flavour of the fruit, so too does our charcuterie, in making Charcuterie our goal is to preserve the wonderful flavour of the meat and enhance it with local herbs and spices. We try to use as many indigenous Australian herbs as possible with Lemon Myrtle and saltbush being some of our favourites.

We hope you enjoy our products and should you wish to purchase some of our charcuterie to take home please ask one of our staff for assistance.

## THIRTY ACRES

FAMILY OWNED — DISTILLERY — FAMILY MADE

· FROM FIELD TO FLASK ·  
— Bellarine Peninsula —  
VICTORIA AUSTRALIA

## Cellar Door Menu

### Bellarine Charcuterie Board

Chef's selection of Charcuterie and cheese with house grown and cured olives, house quince paste, pickled condiments, house bread and crackers.

Member \$54 | Non-Member \$60

### Olives

grown on our property house cured, served warm with house bread and dukkah.

Member \$10.8 | Non-Member \$12

### Smoked Salmon Pate

smoked on our property by our friends at **Bellarine Smokehouse**, served with house bread and pickles.

Member \$16.2 | Non-Member \$18

### Pork Rillettes

served with house bread, unsalted butter and cornichons.

Member \$15.3 | Non-Member \$17

### Duck and cherry terrine

served with house chutney, house bread and cornichons.

Member \$17.1 | Non-Member \$19

### Cheese Platter

2 cheeses served with house pickled onions, dried fruit, house quince paste, crackers and house bread.

Member \$36 | Non-Member \$40

1.8% Credit card surcharge applies. | 20% surcharge on public holidays. | We apologise in advance should your selection not be available as like us all our producers are small Artisan businesses producing fresh daily.