

PLATTERS

- TRIO OF DIPS (\$22)** Hummus, Red Salmon, Gherkin (contains nuts), Turkish Flat bread
CHEESE PLATTER (\$35) Maffra Cheese, Assorted Fruits, Quince paste
ANTIPASTO PLATTER (\$40) Maffra Cheese, Salami, Prosciutto, Olives, Fruit, Quince paste

FROM THE WOOD FIRED PIZZA OVEN

GARLIC AND CHEESE (\$15) Garlic, Mozzarella

INFERNO (\$20) Hot Salami, Olives, Capers, Red chilli, Spanish Onion, Anchovies, Mozzarella, Tomato base

PEPPERONI (\$20) Pepperoni, Mozzarella, Tomato base

VEGETARIAN (\$20) Mushroom, Roast Capsicum, Eggplant, Olives, Spanish Onion, Mozzarella, Tomato base

HAWAIIAN (\$20) Ham, Pineapple, Mozzarella, Tomato base

MARGHERITA (\$20) Buffalo Mozzarella, Basil, Tomato base

MEATLOVERS (\$20) Chorizo, Bacon, Salami, Caramelised Onion, Mozzarella, BBQ base

WOOD FIRED CHICKEN (\$20) Chicken, Spanish Onion, Buffalo Mozzarella, BBQ base

BLUE VEIN (\$20) Blue Vein Cheese (Gippsland Shadows of Blue), Prosciutto, Roasted Capsicum

CAPRICCIOSA (\$20) Salami, Ham, Capsicum, Mushrooms, Anchovies, Olives, Mozzarella, Tomato base

No Half/Half Pizza's. Additional toppings **(\$1.00)** each. Gluten Free Base **(\$6.00)** extra.

WOOD FIRED POTATO WEDGES (\$12) a side of Sour Cream & Sweet Chilli Sauce

DESSERT

CARAMELISED BANANA AND CHOCOLATE PIZZA (\$20) Vanilla Ice-Cream

MARSHMALLOW AND CHOCOLATE PIZZA (\$20) Vanilla Ice-Cream

HOUSE MADE VANILLA SPONGE CAKE (\$7)

PORTUGUESE EGG TART (\$8)

ALMOND CROISSANT (\$8)

AFFOGATO (\$14) Vanilla/Coffee Ice-cream, Espresso, Kahlúa liqueur, Almond praline

**10% SURCHARGE ON PUBLIC HOLIDAYS

SPARKLING WINE

Sparkling Chardonnay-Pinot Gris \$13.50 / \$40
Sparkling Shiraz \$13.50 / \$40

WHITE WINE

Moscato \$10 / \$24
Sauvignon Blanc 2021 \$11 / \$27
Pinot Gris 2019 \$11 / \$30
Pinot Gris Rosé 2021 \$11 / \$30
Jesse Chardonnay 2018 \$12 / \$32

RED WINE

Sangiovese 2017 \$12 / \$35
Pinot Noir 2020 \$14 / \$42
Hanratty Hill Shiraz 2020 \$12 / \$35
Keith Thomas Reserve Shiraz 2019 — / \$65

COCKTAILS

\$16

APEROL SPRITZ Aperol, Sparkling, Soda, fresh orange

ELDERFLOWER SPRITZ St.Germaine liqueur, Sauvignon Blanc, Soda, fresh lime

ESPRESSO MARTINI Smirnoff vodka, Kahlúa liqueur, Espresso, coffee beans

LOCAL BEER

POT / SCH / JUG

Red Bluff Pilsner - Lakes Entrance (3.5%) \$7 / \$10 / \$28
Red Bluff IPA - Lakes Entrance (6%) \$7 / \$10 / \$28

Sailors Grave Sou' East Draught (4.8%) **CAN** \$8

Great Northern (3.5%) **CAN** \$6

LOCAL CIDER

Apple - Glengarry Inn (4.4%) \$7 / \$10 / \$28

SPIRITS + Mixer (No double shots) \$10

SOFT DRINKS

Lemonade, Pepsi, Pepsi Max, Soda water, \$4 / \$6 / \$16

Raspberry, Solo, Dry Ginger

Apple or Orange juice \$4.50

HOT DRINKS

\$4.50

Tea, Coffee, Chai Latte, Hot Chocolate

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WINE TASTINGS
AVAILABLE
\$10 PP
(REDEEMABLE ON
CELLAR DOOR
PURCHASE)

TAKE HOME WINES
AVAILABLE AT THE
CELLAR DOOR BAR
PLEASE ASK STAFF FOR
MORE DETAILS

GIFT CARDS
NOW
AVAILABLE

SOUVENIR
BLUE GABLES
WINE GLASSES
\$12