

## **PLATTERS**

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**CHEESE PLATTER** **35.00**

*Three local cheeses with seasonal accompaniments and crackers. (GF)*

**CHARCUTTERIE PLATTER** **42.00**

*Chefs selection of locally sourced, ethically raised meats, house pickles and house made focaccia (GFO/DF)*

## **CHILDRENS MENU** **20.00**

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(12 and under)

**CLASSIC FLATBREAD**

*Tomato and Cheese (DFO)*

**MILAWA CHICKEN**

*Quarter Milawa free range chicken + seasonal greens (GF/DF)*

**PORK + FENNEL SAUSAGE ROLL**

*Free range pork and fennel sausage roll, salad and tomato relish*

- with a choice of soft drink

## **DELATITE DELIGHTS** **50.00pp**

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Sit down and enjoy a guided experience through a wine tasting paired with a mini degustation menu.

**2018 CUVÉE GEWURZTRAMINER**

House made focaccia and local olive oil

**2021 HELL'S WINDOW**

Yarra Valley Golden Trout Roe Tartlette, crème fraiche and leek ash

**2019 LATE HARVEST RIESLING**

Chicken Liver Parfait, native pepperberry, brioche

**2020 ESTATE PINOT NOIR**

Beef Cheek Croquette with kasundi aioli

**2019 MANSFIELD RED BLEND**

Gough's Bay goat's brie, quince paste and cracker