



DELATITE

EST. 1968

OUR MENU

FEATURE MENU

\$95 per person

Let us choose a selection of five of our seasonal dishes, for the whole table to share.

This is a must for groups of 8 +

SMALL SHARE PLATES

ESTATE MADE SOURDOUGH – 12.00
with balsamic and olive oil - VV

WARM GORDAL OLIVES – 22.00
with citrus zest and thyme - GF/VV

CARAMELISED ONION TART – 18.00
with mascarpone, balsamic reduction, pecan, whipped fetta and leek ash – GF

2023 Estate 'Deadman's Hill' Gewürztraminer

SAGANAKI BOATS – 20.00
Saganaki cheese with chickpeas and radish served in lettuce leaves – GF/VEG

2022 Estate Riesling

ASPARAGUS CROQUETTES – 21.00
with shaved Grana Padano, charred asparagus and a tarragon aioli
– VEG/VVO/GF/NF (three pieces)

2022 Estate Tempranillo Rosé

ESTATE MADE SOURDOUGH CRUMPET – 26.00
with a spiced venison mince, beetroot chutney, cucumber, coriander and chilli labneh - NF (two pieces)

2022 Estate Tempranillo

PANDAN CHICKEN – 26.00
with pickled daikon and chilli – GF/DF (three pieces)

2022 Estate Chardonnay

GF - Gluten Free GFO - Gluten Free Option

DF - Dairy Free DFO - Dairy Free Option

LARGE SHARE PLATTERS

ANTIPASTO PLATTER – 75.00

Chef's selection of cured meat, Estate made pickled vegetables and cheese with bread - GFO/DFO/NF
- ask your waiter for a vegan option

2021 Estate 'Mansfield' five red blend

HOUSE SMOKED BUXTON RAINBOW TROUT – 70.00

with potato salad, watercress, a poached egg and a nasturtium and horseradish puree – GF/DF

2021 Estate 'Mansfield' five white blend

LARGE SHARE PLATES

PUMPKIN CURRY – 36.00

chickpeas, red capsicum, pomegranate, papadum and cinnamon infused rice – VV/NF

2019 Reserve 'Polly's Bock' Chardonnay

BABY CAULIFLOWERS – 46.00

whole roasted, with harissa, pickled seasonal vegetables, Zaatar and garden oil – GF/DF

2021 Estate

CHICKEN MARYLAND – 50.00

with lemon thyme, roast capsicum purée, crispy prosciutto and an Estate Chardonnay sauce - NF

2022 Estate Pinot gris

SIGNATURE LAMB SHOULDER – 150.00

with a herb crust, red wine jus, crispy spiced potatoes and spring greens - GF/DFO
(serves three to four people)

2018 Reserve 'Donald's Block' Cabernet Merlot

2019 Estate 'Devil's River' Cabernet Merlot

NF - Nut Free

NFO - Nut Free Option

SIDES

CRISPY SPICED POTATOES – 22.00
with aioli - VV/GF

CHARRED SPRING GREENS – 22.00
with cashew cream and a lemon vinaigrette - VV/GF

MIXED SPROUT AND QUINOA SALAD – 22.00
with a sesame and lime dressing - VV/GF

POTATO SALAD – 22.00
with capers, cornichons and a herb, crème fraîche and aioli dressing – VEG/GF/NF

DESSERTS

MERINGUE – 22.00
with Estate grown rhubarb four ways and cream - NF

2022 Reserve 'Catherine's Block' Gewürztraminer

FEATURE DESSERT – 25.00
please ask your waiter what the feature dessert is today

CHEESE PLATE – 55.00
A selection of three cheeses with seasonal, Estate made accompaniments and gluten free crackers - GF/NFO

2021 Estate Shiraz

** wines are suggested pairings only.
Please note there is a 15% surcharge on public holidays.

VEG - Vegetarian VEGO - Vegetarian Option

VV - Vegan VVO - Vegan Option