

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

BURRATA – 22.00

Seasonal Victorian 'That's Amore' burrata – V/GFO/NFO

ask your waiter for today's special

2023 Estate 'Hell's Window' Gewürz, Pinot gris, Riesling

TERRINE – 29.00

Free range chicken and duck terrine with pickled Yarck cherries and homemade lavosh – GFO

2022 Reserve 'Catherine's Block' Gewürz

LAMB RUMP AND PLUM SKEWER – 36.00

with a fresh rocket and pomegranate salad and Georgian

Tkemali plum sauce – GF/DF (two skewers)

2022 Estate Tempranillo

ZUCCHINI ARANCINI – 22.00

with bresaola, Asiago cheese and salsa verde

– GF (three pieces)

2022 Estate Chardonnay

SWEET TERYIAKI TOFU – 22.00

with a potato, capsicum and cucumber salad with a hint of chili and freshly squeezed lime – VV/GF/NF

2023 Estate Pinot gris

** wines are suggested pairings only.

Please note there is a 15% surcharge on public holidays.

LARGE SHARE PLATES

HALF FREE RANGE CHICKEN – 58.00

with wilted Tolmie kale, chicken velouté and leek purée – GF

2021 Reserve 'Polly's Bock' Chardonnay

2022 Estate Late Harvest Riesling

OLIVE PAPPADELLE – 32.00

Homemade kalamata olive and anchovy tapenade with

Grana Padano – VVO/VO/DFO

2022 Estate Shiraz

MALAYSIAN GADO GADO – 30.00

with sprouts, Tolmie lettuce, heirloom tomato, Dutch carrot,

cucumber, potato, a hardboiled egg and a creamy satay sauce

- VVO/V/DF/GF

2021 Estate 'MansField' five white blend

2023 Estate 'Deadman's Hill' Gewürztraminer

PROVENÇALE MUSSELS – 35.00

Fresh Victorian Mussels with sour dough - DF/GFO

- only available Friday to Sunday

2021 Estate Riesling

CRISPY SKINNED VICTORIAN PORK KNUCKLE – 80.00

Twice cooked with fresh salad and a ginger, chilli, sesame dressing

- GF/DF

- subject to the availability of ethically farmed pork

2023 Estate 'Deadman's Hill' Gewürztraminer

SIGNATURE VICTORIAN LAMB SHOULDER – 165.00

with a herb crust, red wine jus and two sides - GF/DFO

(serves three to four people)

2018 Reserve 'Donald's Block' Cabernet Merlot

2019 Estate 'Devil's River' Cabernet Merlot

GF - Gluten Free

GFO - Gluten Free Option

DF - Dairy Free

DFO - Dairy Free Option

NF - Nut Free

VEG - Vegetarian

VEGO - Vegetarian Option

VV - Vegan

VVO - Vegan Option

NFO - Nut Free Option

SHARE PLATTERS

ANTIPASTO PLATTER – 79.00

Chef's selection of cured meat, homemade pickled vegetables and a cheese with bread - GFO/DFO/NF

- ask your waiter for a vegan option

2021 Estate 'MansField' five red blend

HOUSE SMOKED BUXTON RAINBOW TROUT – 75.00

with a potato and dill salad, poached egg, watercress and

a nasturtium horseradish puree – GF/DFO/NF

2021 Estate 'MansField' five white blend

SIDES

HEIRLOOM TOMATO AND BEETROOT SALAD – 24.00

with Victorian 'It's Amore' stracciatella and pickled Yarck

cherries – V/GF

CHARRED GREENS – 22.00

with cashew cream and a lemon vinaigrette - VV/GF

LOCAL GARDEN SALAD – 22.00

with pickled carrot, cucumber and Grana Padano

- V/GF/NF

CRISPY SPICED POTATOES – 22.00

with muhammara - VV/GF

DESSERTS

CHERRY CHOCOLATE TART – 18.00

Yarck cherry cheesecake in a chocolate tart – V/NF

2022 Reserve 'Catherine's Block' Gewürz

FEATURE DESSERT – 18.00

please ask your waiter what the feature dessert is today

CHEESE PLATE – 63.00

A selection of three cheeses with seasonal, Estate made

accompaniments and gluten free crackers - GF/NFO

2021 Estate Shiraz