

# Individual Plates & Sides

Thermopylae Lamb & Rosemary Pie served seasonally with salad or vegetables and tomato chutney	\$22	Gourmet Tarts served with salad and rhubarb relish	\$22
Pork & Pistachio Terrine with zucchini pickle, sourdough, rhubarb relish and radish	\$22	- Blue Vein & Asparagus Tart (GF)	
Sauté Vegetable Dukkha with roast chat potatoes and olive oil. VG (V on request)	\$22	- Spinach & Feta Tart (GF, V)	
Baked Brie olive jam and fig, served with toasted sourdough and seasonal fruit	\$22	- Salmon & Camembert Tart (GF)	
		Extras: Toasted sourdough, crackers, cheese, meat, fruit, balsamic strawberries	\$5 ea
		Dukkha, Bread, Olive Oil	\$12

## Share Platters

Drovers Platter (Serves 2) Salami, ham, cheddar, zucchini pickles, rhubarb relish, toasted sourdough, seasonal fruit	\$35
Dairy Paddock Platter (Serves 2) Brie, blue and cheddar cheeses, marinated goats feta, fruit paste, olives, gourmet crackers and seasonal fruit	\$40
Longest Drive Platter (Serves 4-5) Salami, pastrami, ham, prosciutto, brie, blue, cheddar, marinated goats feta, balsamic strawberries, olives, cauliflower pickles, pear paste, rhubarb relish, gourmet crackers, toasted sourdough, seasonal fruit	\$75

Grampians Estate prides itself on showcasing fresh, local produce on our menu, therefore items are subject to change due to availability. A number of the condiments we serve are stocked on our produce shelves. If you like something, please ask our staff!

**GRAMPIANS  
ESTATE**

# GRAMPIANS ESTATE

Grampians Estate proudly stocks items from the following suppliers:  
Mitch's Preserves, Salt Kitchen Charcuterie, Great Western Olive Oil, Red Rock Olives, Grampians Olive Co, Istra Meats, Maffra Cheese Co, Meredith Goats Feta, Lanas Garden, Mount Zero Olives, Scrumlicious, Great Western Granary, Kitteltys, among others!

## Kitteltys Cakes

Sara Kittelty has a passion for baking cakes! Sara sources ingredients from her kitchen garden and orchard, including seasonal fruit, fresh herbs and edible flowers at Beaufort Victoria.

Sara also has a delightful store selling her products, next to the flower shop in Beaufort, on the highway. Look for the red and white garage!

Grampians Estate is delighted to serve Kitteltys fine cakes and biscuits at our Cellar Door.

## Great Western Granary

Started in 2017 by locals Amanda and Antony Kumnick, with a shared passion for the food industry, sour dough bread was "born and bred" in Great Western.

The bread is crafted and baked at their small bakery, focussing on local, organic, heritage grains.

Our daughter Pollyanna designed the brand label. We feel so fortunate to have such wonderful artisan bakers so close to our Cellar Door.

## Thermopylae Lamb

Our famous lamb pies start with the lamb and shiraz grapes raised on our farm, 'Thermopylae' [pronounced like Monopoly].

Next, Newtons Butchers in Stawell, prepare the meat ready for cooking.

Now across to Great Western Granary, who start with marinating the lamb in our Mafeking Shiraz, and then slow cooking it. The pastry is prepared in the traditional style, with 2 different pastries, one for the base and one for the lid.

So each pie is individually hand crafted, with the whole "Paddock to Plate" story for you here.

- Sarah Guthrie, June 2022