

SHARED TASTING MENU | \$69 PER GUEST

Sunday—Shared Tasting Menu Only

10 + Guests—Shared Tasting Menu Only

Mylor sour dough

roast garlic butter

Fried squid

SA squid, herb salad, chilli, citrus dressing

Suggested Wine Pairing: 2019 Iron Knob Riesling

BBQ pork

American style smoked pulled pork, slaw, pickled radish,

Louisiana sauce

Suggested Wine Pairing: 2018 Gruner Veltliner

Cavatelli pasta

basil pesto, reggiano

Suggested Wine Pairing: 2018 Vista Shiraz Barbera

Lamb shoulder

slow cooked lamb shoulder, pumpkin, roast baby vegetables

Suggested Wine Pairing: 2016 Devils Elbow Cabernet Sauvignon

Lime cheesecake

Finger lime, white rum, mascarpone

Suggested Wine Pairing: 2018 Epitome Late Harvest Riesling

Cheese board

Suggested Wine Pairing: 2018 Macclesfield Chardonnay

Wine Pairing: \$42 per guest



**LONGVIEW
CELLAR DOOR MENU**

TASTING MENU

We encourage you to share our food; buon appetito!

Tasting plate \$36

a selection of meats, olives, cheese, chicken liver parfait, pickled veg, breads

Mylor sour dough \$8

roast garlic butter

Fried squid \$20

SA squid, herb salad, chilli, citrus dressing

Suggested Wine Pairing: 2019 Iron Knob Riesling

BBQ pork \$18

American style smoked pulled pork, slaw, pickled radish,

Louisiana sauce

Suggested Wine Pairing: 2018 Gruner Veltliner

Cavatelli pasta \$16

basil pesto, reggiano

Suggested Wine Pairing: 2018 Vista Shiraz Barbera

Lamb shoulder \$32

slow cooked lamb shoulder, pumpkin, roast baby vegetables

Suggested Wine Pairing: 2016 Devils Elbow Cabernet Sauvignon

Lime cheesecake \$16

Finger lime, white rum, mascarpone

Suggested Wine Pairing: 2018 Epitome Late Harvest Riesling

Cheese board \$25

Please ask our staff for variations and alternatives to suit your dietary requirements.

Suggested Wine Pairing: 2018 Macclesfield Chardonnay

SHARED TASTING MENU | \$49 PER GUEST

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Mylor sour dough

roast garlic butter

Fried squid

SA squid, herb salad, chilli, citrus dressing

Suggested Wine Pairing: 2019 Iron Knob Riesling

Cavatelli pasta

basil pesto, reggiano

Suggested Wine Pairing: 2018 Vista Shiraz Barbera

Lamb shoulder

slow cooked lamb shoulder, pumpkin, roast baby vegetables

Suggested Wine Pairing: 2016 Devils Elbow Cabernet Sauvignon

Lime cheesecake

Finger lime, white rum, mascarpone

Suggested Wine Pairing: 2018 Epitome Late Harvest Riesling

Wine Pairing: \$32 per guest

Relax and we will take your order at the table

