

## SMALL PLATES

### House Bread(VE/DF)

\$15

Crusty, warm, and dangerously moreish.  
With olive oil, dukkah & balsamic.

### Seasonal Mezze Dip (VE)

\$22

Creamy, herby dip made from garden-fresh goodness. Served with a serve of our house bread & veggies for dipping fun.

### Antipasto (GFO)

\$40

A curated selection of cured meats and Melville Park cheeses accompanied by preserves, fresh and dried fruits, pickles, and crackers.

### Chicken Ribs

\$20

Tender chicken ribs glazed in a sweet and savory honey soy sauce.

### House Terrine

\$25

A rustic blend of slow-cooked chicken & pork, sweet leeks, toasted pistachios, wrapped in prosciutto. Yum.

**Suggested pairing:** Sparkling Chardonnay

### Spring Rolls

\$18

Baked ricotta & spinach spring rolls, served with tomato relish

### Prawn Po' Boy

\$16

House-made brioche roll, fresh WA prawns, lemon-dill mayo, crisp lettuce & pickled shallots.

### Margherita Bites

\$16

Golden dough bites filled with parmesan & tomato dust

## SIDES

### Hand Cut Frites

\$12

### Edamame Salad

\$16

Radish, edamame, mint & feta salad

### Haloumi

\$28

Grilled Melville Park haloumi served with chilli oil house bread

## TRUST THE CHEF

*\$70pp*

*Full table participation only · Required for groups over 10*

*You relax. We'll handle the food.*

*Let our chefs take the lead with a seasonal selection of our favourite small plates, big plates, and sides—served shared-style for the table.*

*No decisions needed, just a steady flow of the best we've got. You'll leave full, happy, and maybe even a little surprised.*

*Got dietary needs? Let us know before we get started. Dessert's not included—but we won't stop you from living deliciously.*

## BIGGER PLATES

### Smoked Pumpkin (V)

\$20

Smoked heirloom pumpkin with miso yoghurt, roasted nori with house-made dukkah.

**Suggested pairing:** Tempranillo

### Grilled Octopus

\$40

Charred WA octopus with spicy 'nduja & saffron rouille. Smoky, fiery, and silky smooth served with a side of estate grown kale.

**Suggested pairing:** Merlot

### Scotty's Meatballs

\$25

Pork & veal meatballs in rich tomato sugo, served with warm house bread.

### Confit Duck

\$40

Crisp confit duck leg with caramelised potato and bok choy, finished with a fragrant orange-soy broth made from our estate-grown oranges.

**Suggested pairing:** Cabernet Merlot

### Pasta of the Week

\$MP

Farfalle in love with our rotating pasta special ask for this week's offering!

### Fish of the Day

\$MP

Ask our friendly staff what the catch is today

### French Lamb Cutlets

\$35

Seared lamb with spiced cumin yoghurt, tangy pickled sweet potato & crispy leek.

**Suggested pairing:** Malbec

### Steak Sandwich

\$40

Medium-cooked picana steak with Melville Park Gouda, mushrooms & onions on fresh Dardanup Bakery bread roll.

**Suggested pairing:** Tempranillo

### Baked Tofu (VE)

\$20

With estate-grown asparagus, broccolini, toasted almonds & tahini dressing.

## TO FINISH

### Apple & Custard Tart

\$16

Chilled spiced apple and custard tart in a buttery shortcrust, served with house-made cinnamon ice cream.

### Zena Infused Ricotta

\$18

House-made ricotta laced with our award-winning Zena fortified wine, paired with balsamic strawberries & a crisp brandy snap.

### Italian Chocolate Mouse

\$18

Budino - decadent chocolate mouse

### Cheese Plate

\$18/\$27/\$36

Choice or 1, 2 or 3 Melville Park. With crackers, seasonal fruit, preserves & a few cheeky olives. Wine's best friend, made better.

### Scones

\$14

Served with jam & cream

# Beverages

## WHITE WINES

SPARKLING CHARDONNAY	\$15 / \$51
SBS	\$11 / \$38
“SYBIL” CHARDONNAY	\$10 / \$36
2024 CHARDONNAY	\$14 / \$51
“MYRA” FIANO	\$11 / \$38

## ROSE WINES

“KAY” ROSÉ	\$10 / \$36
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## RED WINES

TEMPRANILLO	\$12 / \$41
MERLOT	\$12 / \$41
MALBEC	\$16 / \$61
CABERNET MERLOT	\$11 / \$38
CABERNET SAUVIGNON	\$15 / \$55

## SWEET WINES

“CASSIE” MOSCATO	\$10 / \$36
“ZENA” LIQUEUR MUSCAT	\$18* / \$66
*70ml Serve	

## BEER & CIDER

SHELTER BEERS	\$7
Big Splash Alcohol Free 0.5%	
Extra Pale Ale 3.5%	
Lager 4.5%	

## CIDER

Run-A-Muk Cider	\$9
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The Cidery (alcohol free)	\$7.5

LOCAL BUSH SHACK BEERS \$8.5  
Please ask for today's selections

## SOFT DRINKS

See beverage fridge for current selections

JUICE BOXES	\$3.5
CANS	\$4.5
BOTTLES	\$5.5
KOMBUCHA	\$7
JUICES	\$6

## BOTTLED WATER

STILL WATER is 500ml	\$6
SPARKLING WATER 500ml	\$6

## HOT DRINKS

TEA from \$7  
(pot for 2) ask about current selections

COFFEE from \$6  
ALL THE USUALS  
EXTRAS + \$1.5 Extra Shot/Scoop of IceCream/Almond/Soy



*St Aidan*  
FERGUSON VALLEY