

## shadowfax

Our philosophy in the restaurant is the same as in our winery – to showcase the finest quality regional produce. It begins right here at Shadowfax, with our vineyard and kitchen garden, and continues through to our vineyards in the Macedon Ranges and Geelong, and even manifests in our restaurant's commitment to representing craft breweries and distillers on our drinks list. All of this combines to create an authentic, contemporary dining environment with a Mediterranean influenced menu designed to match with our award winning wines.

### FEED ME MENU

*A selection of our chef's*

*favourite dishes*

*Served sharing style*

*5 Courses*

*\$69pp*

### WOOD FIRED PIZZA

**MARGHERITA** - NAPOLI / BUFFALO  
MOZZARELLA / BASIL 22

**add**

*Prosciutto* +\$3

*Spicy Spanish Salami* +\$2

*Vegan Cheese* +\$2

*Gluten Free* +\$3

**DIAVOLA** - SALAMI / WOOD ROASTED PEPPERS  
/ OLIVES / CHILLI / MOZZARELLA / TOMATO 23

**PRAWN** - LOCAL PRAWN / CAPERS /  
STRACCIATELLA / PARSLEY / TOMATO /  
ROASTED GARLIC 24

### AUSTRALIAN CHEESE

1 piece 15 - 3 pieces 30

(50 grams per serve)

All cheese is served with house made spiced fruit paste, fig bread, grapes & lavosh

**BAY OF FIRES "SLOOP ROCK GOLD CHEDDAR"** - *East Coast Tasmania*

Mild, clean and balanced in flavor Sloop Rock Gold is a semi-hard smooth style of cheddar, yum!

**WOOMBYE "TRUFFLED" BRIE** - *Woombye, Queensland*

*A delicate white bloom on the outside with a deliciously rich and creamy center*

**RED HILL "VENUS BLUE"** - *Red Hill, Victoria*

A soft style blue, pronounced floral aspects, rich & buttery, velvet mouth feel



## SMALL

JAMON SERRANO / PEPPERONATA / ROSEMARY FOCACCIA 16

BEETROOT TARTARE / CURED EGG YOLK / STRACCIATELLA / RADICCHIO / SMOKED ALMOND 17

DUCK SAUSAGE ROLLS / QUINCE KETCHUP 18

## PASTA

SQUID INK GNOCCHETTI / CRAB / LOCAL PIPPIS / OLIO DE PEPPERONCINO 32

*2017 Riesling - Geelong*

POTATO RAVIOLI / WALNUT SAUCE / WOOD ROASTED PUMMAROLA / REGGIANO 18/31

*2018 Nebbiolo - Pyrenees*

## MAIN PLATES

CHERMOULA SPICED COD / CAULIFLOWER COUS COUS / GREEN OLIVES / GOLDEN RAISINS / QUINOA / PUMPKIN SEEDS / RUBY RED GRAPEFRUIT YOGHURT 37

*2018 Chardonnay - Macedon Ranges*

LAMB SHOULDER / PARSNIP HUMMUS / SOYMILK / SALTED PEANUTS 38

*2018 K Road Shiraz - Werribee*

## SIDES

ROASTED POTATOES / ROSEMARY / GARLIC / LEMON 10

POLENTA CHIPS / SMOKED TOMATO JAM 10

GRILLED WERRIBEE BROCCOLI / BUERRE NOISSETTE / DUKKHA 10

LOCAL GEM SALAD / REGGIANO / SALSA VERDE DRESSING 10

## SWEET

SHADOWFAX'S FAMOUS TIRAMISU / COFFEE ANGLAISE 15

CHOCOLATE PORTER MOUSSE / MANDARIN / GANACHE / COCOA GRANITA / CAKE 15

AFFOGATO / VANILLA BEAN ICE CREAM / ESPRESSO / BROOKIES "MAC" MACADAMIA & WATTLESEED LIQUEUR / BISCOTTI 16.50