



SHADOWFAX

FOOD

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

4 Courses \$55pp

5 Courses \$65pp

matched wines \$35pp/\$45pp

WOOD FIRED PIZZA

MARGHERITA - NAPOLI / FIOR DI LATTE / BASIL ²¹

add

Prosciutto +\$3

Gluten Free +\$3

CARCIOFI - JERUSALEM ARTICHOKE / RICOTTA, FIOR

DI LATTE & PARMIGIANO REGGIANO / GARLIC /

BASIL ²¹

PORCO E ZOLA - PEAR / GUANCIALE / GORGONZOLA

/ ROCKET ²²

SALAME & PEPPERONATA - SALAMI / PEPPERONATA /

FIOR DI LATTE / NAPOLI ²⁴

AUSTRALIAN CHEESE

1 piece 15 - 3 pieces 30 - all 5 pieces 45

(50 grams per serve)

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

SECTION 28 "LA PRIMAVERA" - Woodside, SA

Floral aromas of the dried meadow flowers pressed into the cheese surface, beautifully balance the slightly pungent, reddish rind underneath. The smooth, supple paste has a rich buttery flavour enhanced by a delicate nuttiness and subtle hints of grass.

WOOMBYE CHEESE CO. "CAMEMBERT" - Woombye, Queensland

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

NIMBIN VALLEY DAIRY TINTENBAR "TRIPLE CREAM" - Nimbin, NSW

With a pure white mould rind, ageing to cream and caramel hues, it hides a luscious, gooey paste with a lemony chalky core when young

PYENGANA DAIRY "ST.COLUMBA BLUE" - Pyengana, Tasi

A smooth textured blue, rich & buttery and slightly salty

BERRY'S CREEK "MOSSVALE BLUE" - Gippsland, Victoria

A smooth textured blue, rich, buttery and slightly salty



SMALL

ROASTED WERRIBEE CAULIFLOWER / CURRANT JAM / HAZELNUTS / BAKED TRUFFLE & PARMESAN CUSTARD 19

DUCK, PORK & CRANBERRY TERRINE / PISTACHIO BUTTER / PICKLED ZUCCHINI / TOASTED CIABATTA 20

HOT SMOKED ATLANTIC SALMON / WHITE BEAN PUREE / HORSERADISH / CAPER BERRY & CHERVIL SALAD 21

CHARRED WA OCTOPUS / WHIPPED CHICKPEAS / LEMON PUREE / DILL OIL / SUMAC 21

OTWAYS ROASTED PORK BELLY / APPLE & MUSTARD SEED PUREE / BRAISED RED CABBAGE 21

SALUMI PLATE - JAMON SERRANO / SOPPRESSATA / CHILLI PEPPERS / WOOD-FIRED GARLIC & HERB FLATBREAD \$24 Add CUCA
TINNED ANCHOVIES 9 OR PORTHOS SPICED SARDINES 7 OR AZZURRI FIOR DI LATTE 9

MAIN PLATES

STORTONI PASTA / SWISS BROWN & ENOKI MUSHROOM RAGU / CHESTNUT CREAM / BLACK TRUFFLE PECORINO 29
2019 Pinot Noir - Geelong

SPAGHETTI / PRAWNS / CHERRY TOMATOES / GARLIC / CHILLI / RED ONION / CRISPY CAPERS 32
2018 Riesling - Geelong

ROASTED SPATCHCOCK / PINE MUSHROOMS / BROAD BEAN PUREE / CRISPY LEEKS / JUS 38
2018 Nebbiolo - Pyrenees

FARMED WERRIBEE BARRAMUNDI / SPANNER CRAB / CAVALO NERO / CAPERS / VERJUS 39
2018 Chardonnay - Geelong

SLOW COOKED BEEF CHEEK / PARSNIP PUREE / MADEIRA JUS / BROCCOLI & SUNFLOWER SEED CRUMBLE 38
2018 Shiraz - Pyrenees

SIDES

WOOD-FIRED HERB & GARLIC FLATBREAD 10

TRIPLE COOKED HAND CUT CHIPS / AIOLI 10

POLENTA CHIPS / SMOKED TOMATO JAM 10

WOOD FIRED BRUSSEL SPROUTS / CRISPY JAMON / MANCHEGO 12

FRAGAPANE FARM'S BABY GEMS / MUSTARD DRESSING / PARMIGIANO REGGIANO 10

SWEET

SHADOWFAX'S FAMOUS TIRAMISU / COFFEE ANGLAISE 15

PEANUT BUTTER BAVAROIS / SABLE BISCUIT / BLACKBERRY COULIS / APPLES 15

WHITE CHOCOLATE & HAZELNUT PARFAIT / DARK CHOCOLATE MOUSSE / CHOCOLATE GATEAU / SORREL GRANITA /
MINT & MANDARIN 15

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

Please note: 2 course minimums are required during our seasonal dinners, weekend lunches & public holidays
one account per table please / surcharges apply for all credit card transactions, plus 10% on public holidays
please inform us of any dietary requirements as not all ingredients may be listed on the menu

