

X EAT

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, then continues through to our vineyards in the Macedon Ranges and Geelong, finally manifesting 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.

SHARE

4 courses selection of our chef's favourite dishes served family style **65pp**

+ Matched wines **35pp**

WOOD FIRED PIZZA

Margherita Napoli / fior di latte / basil **21**

+ Prosciutto **3 or** + Spicy Soppressata **3 or** + Gluten Free **3**

Giardino / green bush courgette's / purple kale / leek / feta / lemon **22**

Zucca / butternut squash / chickpeas / garlic / pineapple sage / yogurt / sumac / scarmorza **23**

Polpetta / pork & fennel meatballs / olives / capers / fior di latte **24**

SMALL PLATES

Wood-fired garlic & herb flatbread / whipped nettle butter / dukka / olive oil **15**

Beetroot tartare / stracciatella / fried bread / saffron emulsion **18**

Otway Ranges sous vide pork sirloin / sweet corn puree / pickled shallots / bacon crumb / jus **22**

Kingfish ceviche / goat's milk yoghurt / chilli oil / native finger limes **23**

Charcuterie - San Jose Saucisson / De Palma Wagyu Bresaola, score 7 / Viani Prosciutto Toscano / olives / wood-fired garlic & herb flatbread **38**

+ *Cuca tinned anchovies* **9 or** + *Porthos spiced sardines* **7**

+ *Azzurri fior di latte* **9**

MAIN PLATES

Spinach & ricotta gnudi / provencal style sauce (eggplants / olives / caper berries / onion / tomatoes & basil) **30**

2020 Macedon Ranges Pinot Noir

Tagliatelle / portarlington mussels / little neck clams / smoked cacio e pepe butter / garden herbs **34**

2018 Geelong Riesling

Chicken francaise / lemon & caper butter / Werribee cos / parmesan **38**

2019 Geelong Chardonnay

Sea bass fillet / squid ink handkerchief pasta / red pepper and fennel puree / nduja butter **MP**

2021 Minnow Viognier

300gm Shorthorn grain fed scotch fillet / roasted chat potatoes / mustard & bone marrow jus **48**

2018 Werribee Shiraz

SIDES

Triple cooked hand cut chips / aioli **12**

Polenta chips / smoked tomato jam **12**

Garden sugar snaps & snow peas / toasted sesame seeds / quinoa / garlic & parmesan **12**

Mixed garden leaf salad / cherry belle radishes / persian cucumber / toasted pine nuts / sherry vinaigrette **12**

CHEESE

Pyengana 'Cheddar' - Pyengana, TAS

Matured in traditional cheese cloth in a cave like environment for approx 12 months to develop a rich, bold flavour with earthy characteristics.

Woombye Cheese Co. 'Camembert' - Woombye, QLD

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

Fromager D'affinois 'Double Cream' Truffle - Rhône valley, FR

Distinguished by its silky texture, with the addition of black truffle this cheese has a mild sweet milk flavour with a hint of mushroom.

Bay of Fires 'Sloop rock gold semi hard' - St Helens, TAS

Mild, clean, balanced in flavour. This cheese reflects the unique combination of exceptional milk quality and skilled artisan cheese making.

Berry's Creek 'Mossvale Blue' - Gippsland, VIC

A smooth textured blue, rich, buttery and slightly salty.

All served with house made spiced fruit paste / fig bread / grapes / lavosh

1 piece **15** / 3 pieces **30** / 5 pieces **45**
(50g per serve)

SWEET

Shadowfax's famous tiramisu / coffee anglaise **15**

Pistachio nougat semifreddo / marinated raspberries **16**

Chocolate textures with aphrodite galotyri **17**

Affogato / vanilla bean ice cream / tin man espresso / amaretto / crostoli **18**

shadowfax X

X DRINK

SPARKLING

	G	B
2016 Pyrenees Sparkling Cuvee X	14	70
2017 Werribee Sparkling Shiraz	14	70

WHITE

2018 Geelong Riesling	12	53
2020 Macedon Ranges Gewürztraminer		53
2020 Geelong Pinot Gris	12	50
2021 Minnow Viognier	12	50
2019 Geelong Chardonnay	13	59
2018 Midhill Chardonnay		85
2020 Macedon Ranges Chardonnay		60
2019 Midhill Chardonnay		75

ROSÉ

2020 Minnow Rosé	12	50
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RED

2020 Macedon Ranges Pinot Noir	13	60
2019 Geelong Pinot Noir		59
2020 Straws Lane Pinot Noir		85
2020 Little Hampton Pinot Noir		90
2019 Minnow Carignan	12	50
2020 Minnow Grenache Mataro		50
2017 Werribee Mataro		50
2019 Pyrenees Nebbiolo	12	50
2019 Werribee Mondeuse Noir		54
2018 Werribee Shiraz	12	50
2018 Pyrenees Shiraz	13	59
2019 K Road Shiraz		75

FORTIFIED

2016 Farnacles Fortified Shiraz 375ml	12	57
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Limited magnums available upon request

MUSEUM RELEASE WINES

AROMATICS	B
2010 Geelong Riesling	75
2018 Macedon Ranges Gewürztraminer	58
CHARDONNAY	
2013 Midhill Chardonnay	90
2010 SV Macedon Ranges Chardonnay	125
PINOT NOIR	
2017 Little Hampton Pinot Noir	80
2012 SV Macedon Ranges Pinot Noir	95
MINNOW	
2014 Minnow	65
<i>Grenache, Cinsault, Mataro & Mondeuse Noir</i>	
SHIRAZ	
2002 One Eye Heathcote Shiraz	145
2003 One Eye Heathcote Shiraz	125
FORTIFIED	
2008 Farnacles Werribee Fortified Shiraz	125

WINE FLIGHTS

75ML PER GLASS

GEELONG FLIGHT	20
2018 Geelong Riesling	
2020 Geelong Pinot Gris	
2019 Geelong Chardonnay	
MINNOW FLIGHT	19
2021 Minnow Pyrenees Viognier	
2020 Minnow Werribee Rosé	
2019 Minnow Werribee Carignan	
RED FLIGHT	22
2020 Macedon Ranges Pinot Noir	
2019 Pyrenees Nebbiolo	
2018 Werribee Shiraz	

CRAFT BEER

Colonial Brewing Kolsch	11
Brunswick Bitter	10
Deeds Double Time Pale Ale	11
Mornington Brewery XPA	11
Two Bays Gluten Free Pale Ale	11
Co Conspirators The Matriarch NEIPA	12
Hawkers West Coast IPA	13
Holgate Temptress Chocolate Porter	13
Hop Nation Oatmeal Stout	12
Coopers Premium Light	10

COCKTAILS

Aperol Spritz	16
<i>Aperol, sparkling cuvee, soda water, fresh orange</i>	
Aussie Negroni	16
<i>Four pillars spiced negroni gin, sweet vermouth, amaro, orange</i>	
Mandarin Americano	16
<i>Saint felix bitter citrus apertivo, sweet vermouth, mandarin soda</i>	
Salty Grapefruit	16
<i>Saint felix wild forrest gin, salted grapefruit, fresh lime</i>	
Yollanda be Yuzu	16
<i>Saint felix yuzu & green tea spirit, yuzu soda, orange, rosemary</i>	
Ginny Lemon	16
<i>Fourpillars rare dry gin, limoncello, bitter lemon,</i>	
Lippy Lime	16
<i>Hippocampus vodka, lemonade, lime</i>	
Ginger Highball	16
<i>Starward two fold whiskey, ginger beer, lime</i>	
Espresso Martini	18
<i>Curatif cocktail can by Archie Rose distillery</i>	

Please note: 2 course minimums are required during our seasonal dinners, weekend lunches & public holidays. One account per table please. Surcharges apply for all card transactions +10% on Sunday & +15% on public holidays. Please inform us of any dietary requirements as not all ingredients may be listed on menu