

## 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*

*matched wines \$35pp*

### WOOD FIRED PIZZA

**MARGHERITA** - NAPOLI / FIOR DI LATTE / BASIL <sup>21</sup>

**add**

*Prosciutto* +\$3

*Gluten Free* +\$3

**FUNGI** - SWISS CHARD / MUSHROOMS / GARDEN  
HERBS / TALLEGIO / CONFIT GARLIC <sup>21</sup>

**CIPOLLOTTA** - CARAMELISED ONION / GORGONZOLA  
/ ROSEMARY & ROCKET <sup>22</sup>

**SALAME PEPERONCINO** - SOPPRESSATA / EXPLOSIVE  
MIXTURE / FIOR DI LATTE / NAPOLI <sup>24</sup>

### AUSTRALIAN CHEESE

1 piece <sup>15</sup> - 3 pieces <sup>30</sup>

(50 grams per serve)

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

**L'ARTISAN "FERMIER"** - *Timboon, Victoria*

A distinctive streak of charcoal marks the centre of this semi-hard organic cow's milk cheese. Full-flavoured with a lingering nuttiness, Yum!

**WOOMBYE CHEESE CO. "CAMEMBERT"** - *Woombye, Queensland*

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

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

A smooth textured blue, rich & buttery and slightly salty



## SMALL

GRILLED BROCCOLINI / BALSAMIC CRANBERRIES / PINENUT & PARSLEY CREAM / PUMPKIN SEED CRUMBLE 18

PANKO & SESAME FRIED SARDINES / JALAPENOS & HERB YOGHURT 19

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

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

FUSILLI VERDE / BROCCOLINI / GARDEN PEAS / SILVERBEET / ZUCCHINI / GOAT'S CURD / SMOKED ALMONDS / LEMON 28  
*2019 Minnow Roussanne - Werribee*

LINGUINE / BLUE SWIMMER CRAB / CLAMS / BABY LEEKS / GARLIC / CHILLI / LIME 31  
*2017 Riesling - Geelong*

ROASTED SPATCHCOCK / CHARRED WITLOF / BOIS BOUDRAN 38  
*2019 Little Hampton Pinot Noir - Macedon Ranges*

ROASTED JOHN DORY FILLET / NICOISE SALAD / GREEN OLIVE TAPENADE / ANCHOVY, TOMATO & CAPER DRESSING 42  
*2019 Midhill Chardonnay - Macedon Ranges*

300G GRAIN FED PORTERHOUSE / MUSHROOM KETCHUP / DIJON MUSTARD / PORCINI'S 42  
*2019 K Road Shiraz - Werribee*

## SIDES

WOOD-FIRED HERB & GARLIC FLATBREAD 10

TRIPLE COOKED HAND CUT CHIPS / AIOLI 10

POLENTA CHIPS / SMOKED TOMATO JAM 10

GREEN & BUTTER BEAN SALAD / OLIVES / PARSLEY / SPICED APRICOT DRESSING 12

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

## SWEET

SHADOWFAX'S FAMOUS TIRAMISU / COFFEE ANGLAISE 15

DARK & WHITE CHOCOLATE VERRINE / BLACKBERRIES 15

RASPBERRY SHERBERT / PEACH / PRETZEL & PISTACHIO CRUMB 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