



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

matched wines \$35pp

WOOD FIRED PIZZA

MARGHERITA - NAPOLI / FIOR DI LATTE / BASIL 21

add

Prosciutto +\$3

Gluten Free +\$3

PATATE - POTATO / SHALLOTS / SAGE / FIOR DI LATTE 21

CHORIZO & PRAWN - NAPOLI / PRAWN / CHORIZO / FIOR DI LATTE / CHILLI 24

SALAME & PEPPERONATA - SALAMI / PEPPERONATA / FIOR DI LATTE / NAPOLI 24

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

PYENGANA "CHEDDAR" - Pyengana, Tasmania

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

WOOMBYE CHEESE CO. "CAMEMBERT" - Woombye, Queensland

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

DONGE "BRIE" - Donges, France

Dongé collects milk from a small farming cooperative of dairies within 30km of their family-owned fromagerie.

A thin, penicillium candidum rind develops, as well as traditional raw milk flavours of mushroom and butter.

BAY OF FIRES "SLOOP ROCK GOLD SEMI HARD" - St Helens, Tasmania

Mild, clean, and balanced in flavor Sloop Rock Gold reflects the unique combination of exceptional milk quality and skilled artesian cheese making.

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

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

2020 Pinot Noir - Macedon Ranges

LINGUINE / PRAWNS / VONGOLE CLAMS / PORTARLINGTON MUSSELS / SPANNER CRAB / FISH / WHITE WINE / GARLIC / CHILLI /
EVOO 32

2018 Riesling - Geelong

ROASTED SPATCHCOCK / DUCK FAT KIPFLER POTATOES / GUANCIALE / PEARS / GARLIC & THYME BUTTER 38

2019 Nebbiolo - Pyrenees

FARMED WERRIBEE BARRAMUNDI / SPANNER CRAB / CAVALO NERO / CAPERS / VERJUS 39

2019 Chardonnay - Geelong

SLOW COOKED BEEF CHEEK / CAULIFLOWER & TRUFFLE PUREE / BRUSSELS SPROUTS / MUSHROOM JUS 38

2018 Shiraz - Werribee

SIDES

WOOD-FIRED HERB & GARLIC FLATBREAD 10

TRIPLE COOKED HAND CUT CHIPS / AIOLI 10

POLENTA CHIPS / SMOKED TOMATO JAM 10

ROASTED SWEET POTATO / CUMIN SPICED YOGHURT / CRISPY CHICKPEAS 12

BABY GEM SALAD / 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

