

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

FUNGI - SWISS CHARD / MUSHROOMS / GARDEN
HERBS / TALLEGIO / CONFIT GARLIC 21

DALL'ORTO - ASPARAGUS / ZUCCHINI / CAVOLO
NERO / BLUE CHEESE / LEMON 22

SALAME PEPERONCINO - SOPPRESSATA / EXPLOSIVE
MIXTURE / FIOR DI LATTE / NAPOLI 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

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

ASPARAGUS ESCABECHE / CARROT / GREEN TOMATOES / PINE NUTS 18

SCORCHED OCEAN TROUT / YOGHURT / SPICY BUERRE NOISETTE / ZA'ATAR / FRIED QUINOA / DILL 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

GRILLED PORK SCOTCH / GUANCIALE / CARAMELIZED ONION / HAZELNUTS / SOUR CHERRIES
IN PEDRO XIMENEZ 36
2019 Little Hampton Pinot Noir - Macedon Ranges

WHOLE MARKET FISH / TARRAGON, CORNICHON & CAPER BUTTER / LEMON 39
2019 Midhill Chardonnay - Macedon Ranges

250G GRASS FED RUMP CAP / MUSHROOM KETCHUP / DIJON MUSTARD / PORCINI'S 39
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 / PARSELY / SPICED APRICOT DRESSING 12

SEASONAL GARDEN LEAVES / FORAGED HERBS / ORANGE VINAIGRETTE 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
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