

## ✕ 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 course selection of our chef's favourite

dishes served family style **70pp**

+ *Matched wines* **35pp**

### WOOD FIRED PIZZA

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

+ *Prosciutto* **3 or** + *San Jose Salami* **3 or** + *Gluten Free* **3**

**Patate** / potato / truffle / roasted garlic / chives / fior di latte / pecorino **23**

**Gambero** / tiger prawns / braised leeks / creme fraiche / dill / preserved lemon **24**

**Salame** / wagyu salami / napoli / green olives / shallots / fior di latte **24**

### SMALL PLATES

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

Phyllo wrapped saganaki / lemon, thyme & honey **19**

King salmon tartare / avocado mousse / cherry tomatoes / cucumber / pangrattato / yarra valley salmon roe **22**

**Charcuterie** - Wagyu Salami / Humble Pleasures Capocollo / Viani Prosciutto Toscano / olives / wood-fired garlic & herb flatbread **38**

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

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

### MAIN PLATES

Housemade cavatelli / chilli / garlic / lemon / local broccolini / ricotta salata **30**

**2021 Minnow Roussanne**

Linguine / moreton bay bug / spanner crab / cherry tomatoes / garlic / seaweed butter **38**

**2020 Geelong Pinot Gris**

Werribee Barramundi / pine nut & parsley puree / summer garden greens / pickled shimeji / brioche crumbs **42**

**2021 Minnow Viognier**

300gm Shorthorn grain fed scotch fillet / cauliflower puree / king brown mushrooms / hazelnut & horseradish crumb / red wine jus **48**

**2020 Straws Lane Pinot Noir**

### SIDES

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

Polenta chips / smoked tomato jam **12**

Mixed garden leaf salad / pickled red onion / celery / toasted pine nuts / creme fraiche dressing **12**

Garden beetroot / persian feta / caraway / walnuts **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.

**L'Artisan 'Mountain Man'** - Great Ocean Road, VIC

A subtle Washed Rind. This complex yet smooth cheese has been made in true Reblochon style, with a gently washed rind..

**Woombye 'Camembert'** - Brisbane, QLD

A white bloomy rind with a thick buttery interior that develops into a creamy butterscotch texture. Think milky, slightly sweet and a little bit nutty.

**Six Farms 'Triple Cream'** - Adelaide Hills, SA

A rich buttery soft white cheese with a creamy, nutty, umami flavour profile.

**Milawa 'Blue'** - Milawa, VIC

Rich, smooth and creamy with distinct umami flavours mellowing with age, becoming soft and spreadable with distinct fruity notes.

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

1 piece **15** / 3 pieces **30** / 5 pieces **45**

### SWEET

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

Pistachio nougat semifreddo / marinated raspberries **16**

Sour cherry ripe **17**

Affogato / Vanilla bean ice cream / Amaretto / Tin man espresso / Crostoli **18**

shadowfax ✕

## X DRINK

### SPARKLING

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

### WHITE

2018 Geelong Riesling		53
2020 Macedon Ranges Gewürztraminer	12	53
2021 Minnow Roussanne	12	51
2020 Geelong Pinot Gris	12	51
2021 Little Hampton Pinot Gris		53
2021 Minnow Viognier	12	51
2018 Geelong Chardonnay		59
2019 Midhill Chardonnay		75

### ROSÉ

2020 Minnow Rosé	12	51
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### RED

2020 Macedon Ranges Pinot Noir	13	60
2019 Geelong Pinot Noir		59
2020 Straws Lane Pinot Noir	18	85
2020 Little Hampton Pinot Noir		90
2019 Minnow Carignan	12	51
2020 Minnow Grenache Mataro		51
2020 Pyrenees Nebbiolo		51
2019 Werribee Mondeuse Noir		59
2018 Werribee Shiraz	12	51
2018 Pyrenees Shiraz		59
2019 K Road Shiraz		75

### FORTIFIED

2019 Farnacles Fortified Shiraz 375ml	12	57
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Limited magnums available upon request

## MUSEUM RELEASE WINES

<b>AROMATICS</b>	<b>B</b>
2010 Geelong Riesling	75
2017 Geelong Riesling	65
<b>CHARDONNAY</b>	
2015 Macedon Chardonnay	75
2010 SV Macedon Ranges Chardonnay	125
<b>PINOT NOIR</b>	
2018 Little Hampton Pinot Noir	80
2012 SV Macedon Ranges Pinot Noir	95
<b>MINNOW</b>	
2017 Minnow	65
<i>Grenache, Cinsault, Mataro &amp; Roussanne</i>	
<b>SHIRAZ</b>	
2003 Pink Cliffs Heathcote Shiraz	125
2005 One Eye Heathcote Shiraz	125
<b>FORTIFIED</b>	
2008 Farnacles Werribee Fortified Shiraz	125

## WINE FLIGHTS

75ML PER GLASS

<b>White FLIGHT</b>	<b>22</b>
2020 Macedon Ranges Gewürztraminer	
2020 Geelong Pinot Gris	
2021 Minnow Roussanne	
<b>Minnow FLIGHT</b>	<b>20</b>
2021 Minnow Pyrenees Viognier	
2020 Minnow Werribee Rosé	
2019 Minnow Werribee Carignan	
<b>RED FLIGHT</b>	<b>22</b>
2020 Macedon Ranges Pinot Noir	
2019 Minnow Carignan	
2018 Werribee Shiraz	

## CRAFT BEER

Jetty Road - Draught	11
Two Birds - Pale Ale	11
Bad shepherd - American Pale Ale	11
Kaiju - Metamorphosis IPA	13
Co Conspirators - The Butcher Red IPA	14
Colonial Brewing - South West Sour	12
Blackmans Brewery - Arthur Smoked Porter	15
La Sirene Praline - Cacao, Hazelnut & Vanilla Stout	16
James Boags Premium - Light	10
Sobah Pepperberry IPA - ZERO Alcohol	11

## COCKTAILS

Classic 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>	
Yollanda be Yuzu	16
<i>Saint felix yuzu &amp; green tea spirit, yuzu soda, orange, rosemary</i>	
Ginny Lemon	16
<i>Patient wolf gin, limoncello liqueur, bitter lemon soda, more lemon</i>	
Tangy Tania	16
<i>Hippocampus vodka, lime &amp; jalapeno soda, lime, lemon bitters</i>	
A Clockwork Orange & Ginger	16
<i>Starward two fold whiskey, hot ginger beer, gingersnap bitters &amp; lime</i>	
Espresso Martini	22
<i>Carters coffee liqueur, cape grim vodka, espresso</i>	
The Mac Daddy Sour	22
<i>Brookies "Mac" Macadamia &amp; Wattleseed liqueur, Starward whiskey, lemon, maraschino cherry, orange bitters</i>	
Naked Life Italian Spritz (Zero Alcohol)	14
<i>Herbal bitters, apple, red raddish &amp; carrot extract, bubbly water, quinine, orange wedge</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's & 15% on public holidays. Please inform us of any dietary requirements as not all ingredients may be listed on menu