

## ✕ 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 favourites

dishes served family style **70pp**

+ *Matched wines* **45pp**

### WOOD FIRED PIZZA

**Margherita** / Napoli / fior di latte / basil **24**

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

**Funghi** / field mushrooms / chicory / smoked scarmoza **26**

**Salame** / sobrassada / bechamel sauce / garlic / green olive / salsa verde **27**

**Pollo** / chicken / local artichokes / guanciale / cayenne pepper **27**

### SMALL PLATES

Wood-fired garlic & herb flatbread / caramelised onion butter / macadamia & wattleseed crumb **16**

Phyllo wrapped saganaki / lemon, thyme & honey **22**

Suckling pig croquettes / harissa yoghurt / green romesco **20**

Grilled king prawns / garlic, chilli & roasted red pepper sugo / paprika aioli / dill oil **25**

**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

Orecchiette / semi sun dried cherry tomatoes / rocket & almond pesto / burrata **32**

**2019 Geelong Pinot Noir**

Linguine / moreton bay bug / spanner crab / cherry tomatoes / garlic / seaweed butter **45**

**2018 Geelong Riesling**

Snapper fillet / baby winter vegetables / white bean puree / dragoncello sauce **45**

**2021 Macedon Ranges Chardonnay**

Slow cooked lamb / garden pea, broad bean & gem lettuce braise / toasted buckwheat / creme fraiche / jus **42**

**2020 Pyrenees Nebbiolo**

Braised beef short rib / du puy lentils / kaiserfleisch / roasted shallots / red wine jus **45**

**2018 Pyrenees Shiraz**

### SIDES

Triple cooked hand cut chips / aioli **13**

Polenta chips / smoked tomato jam **14**

Mixed garden leaf salad / pickled red onion / celery / toasted pine nuts / sherry vinaigrette **13**

Roasted artichokes / sherry vinaigrette / hazelnuts **13**

### 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 **18** / 3 pieces **38**

### SWEET

Shadowfax's famous tiramisu / coffee anglaise **16**

Steamed blood orange pudding / chai latte ice-cream **17**

Smoked chocolate terrine / honey & milk sherbet / almond straw **17**

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

shadowfax ✕

## X DRINK

### SPARKLING

	G	B
NV Pyrenees Sparkling Cuvee X	14	75
2017 Werribee Sparkling Shiraz	14	75

### WHITE

2018 Geelong Riesling	13	60
2021 Macedon Ranges Gewürztraminer		60
2021 Minnow Roussanne		56
2021 Minnow Viognier		56
2021 Macedon Ranges Chardonnay	14	66

### ROSÉ

2021 Minnow Rosé	13	56
------------------	----	----

### RED

2021 Macedon Ranges Pinot Noir		66
2019 Geelong Pinot Noir	14	66
2020 Straws Lane Pinot Noir		95
2019 Minnow Carignan		56
2020 Minnow Grenache Mataro		56
2020 Pyrenees Nebbiolo	14	64
2019 Werribee Mondeuse Noir		64
2018 Pyrenees Shiraz	14	64
2019 K Road Shiraz		95

### FORTIFIED

2019 Farnacles Fortified Shiraz 375ml	13	62
---------------------------------------	----	----

magnums available upon request

## MUSEUM RELEASE WINES

<b>AROMATICS</b>	<b>B</b>
2010 Geelong Riesling	75
2017 Geelong Riesling	65
<b>CHARDONNAY</b>	
2018 Macedon Ranges Chardonnay	80
2013 Longest View Chardonnay	95
<b>PINOT NOIR</b>	
2017 Macedon Ranges Pinot Noir	80
2018 Macedon Ranges Pinot Noir	80
<b>MINNOW</b>	
2017 Minnow	65
<i>Grenache, Cinsault, Mataro &amp; Roussanne</i>	
<b>SHIRAZ</b>	
2017 K Road Shiraz	95
2003 Pink Cliffs Heathcote Shiraz	125
2005 Pink Cliffs Heathcote Shiraz	125
<b>FORTIFIED</b>	
2015 Farnacles Werribee Fortified Shiraz 375ml	75

## WINE FLIGHTS

75ML PER GLASS

<b>Chilled FLIGHT</b>	<b>24</b>
2018 Geelong Riesling	
2021 Minnow Werribee Rosé	
2021 Macedon Ranges Chardonnay	
<b>Naughty FLIGHT</b>	<b>26</b>
NV Pyrenees Sparkling Cuvee X	
2017 Werribee Sparkling Shiraz	
2019 Farnacles Fortified Shiraz	
<b>Rouge FLIGHT</b>	<b>25</b>
2019 Geelong Pinot Noir	
2020 Pyrenees Nebbiolo	
2018 Pyrenees Shiraz	

## CRAFT BEER

Bad Shepherd - Double Choc Hazelnut Brown 7.2%	18
Colonial - Draught 4.8%	12
Mornington Brewery - Pale Ale 5%	12
Bad Shepherd - American Pale Ale 5.2%	12
Co Conspirators The Dealer - IPA 6.8%	14
Colonial Brewing - Watermelon Sour 4%	12
Blackmans Brewery - Smoked Porter 6%	15
James Boags Premium - Light 2.5%	11
Sobah Pepperbery IPA - ZERO Alcohol	11

## COCKTAILS

Classic Aperol Spritz	18
<i>Aperol, sparkling cuvee, soda water, fresh orange</i>	
Aussie Negroni	22
<i>Four pillars spiced negroni gin, sweet vermouth, amaro, orange</i>	
Mandarin Americano	18
<i>Saint felix bitter citrus apertivo, sweet vermouth, mandarin soda</i>	
Yollanda be Yuzu	18
<i>Saint felix yuzu &amp; green tea spirit, yuzu soda, orange, rosemary</i>	
Ginny Lemon	18
<i>St Felix gin, limoncello liqueur, bitter lemon soda, more lemon</i>	
Uncle Buck	22
<i>Starward two fold whiskey, lime juice, sugar syrup, dry ginger ale, gingersnap bitters</i>	
Ol 'Sherry'	22
<i>The gospel rye whiskey, pedro ximenez sherry, sugar syrup, chocolate bitters, angostura bitters</i>	
Espresso Martini	22
<i>Mr Black coffee liqueur, tilde vodka, espresso, sugar syrup</i>	
The Earl Sour	22
<i>Four Pillars rare gin, lemon juice, french earl grey syrup, egg white</i>	
Mock Collins (Zero Alcohol)	16
<i>Banks Botanicals Non-Alcoholic Spirit, lemon, sugar syrup &amp; soda</i>	
Naked Life Italian Spritz (Zero Alcohol)	16
<i>bitter orange, quinine, rhubarb root &amp; orange blossom</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