

✕ 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* **40pp**

WOOD FIRED PIZZA

Margherita / Napoli / fior di latte / basil **22**

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

Fungi / field mushrooms / chicory / smoked scarmoza **23**

Salame / sobrassada / bechamel sauce / garlic / green olive / salsa verde **24**

Pollo / chicken / local artichokes / guanciale / cayenne pepper **24**

SMALL PLATES

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

Phyllo wrapped saganaki / lemon, thyme & honey **20**

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

Grilled tiger prawns / garlic, chilli & roasted red pepper sugo / paprika aioli / dill oil **23**

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 & walnut pesto / burrata **32**

2021 Macedon Ranges Chardonnay

Linguine / moreton bay bug / spanner crab / cherry tomatoes / garlic / seaweed butter **42**

2018 Geelong Riesling

Snapper fillet / baby winter vegetables / white bean puree / dragoncello sauce **42**

2021 Minnow Viognier

Slow cooked lamb / garden pea, broad bean & gem lettuce stew / toasted buckwheat / creme fraiche / jus **39**

2020 Pyrenees Nebbiolo

Braised wagyu beef cheek / du puy lentils / kaiserfleisch / roasted shallots / red wine jus **39**

2020 Pyrenees Nebbiolo

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 viniagrette **13**

Garden beetroot / persian feta / caraway / walnuts **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 **15** / 3 pieces **30** / 5 pieces **45**

SWEET

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

Ricotta siciliana / apple treacle / almond biscotti **16**

Hazelnut tartufo / chocolate ganache / creme anglaise / torte caprese crumb **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	12	55
2021 Macedon Ranges Gewürztraminer		55
2021 Minnow Roussanne		51
2021 Minnow Viognier	12	51
2021 Macedon Ranges Chardonnay	13	61

ROSÉ

2021 Minnow Rosé	12	51
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RED

2021 Macedon Ranges Pinot Noir		65
2018 Macedon Ranges Pinot Noir		65
2019 Geelong Pinot Noir	13	61
2020 Straws Lane Pinot Noir		90
2019 Minnow Carignan	12	51
2020 Minnow Grenache Mataro		51
2020 Pyrenees Nebbiolo	13	59
2019 Werribee Mondeuse Noir		59
2018 Pyrenees Shiraz	13	59
2019 K Road Shiraz		90

FORTIFIED

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

MUSEUM RELEASE WINES

AROMATICS	B
2010 Geelong Riesling	75
2017 Geelong Riesling	65
CHARDONNAY	
2015 Geelong Chardonnay	80
2018 Midhill Macedon Ranges Chardonnay	90
PINOT NOIR	
2017 Macedon Ranges Pinot Noir	80
2018 Little Hampton Pinot Noir	90
MINNOW	
2017 Minnow	65
<i>Grenache, Cinsault, Mataro & Roussanne</i>	
SHIRAZ	
2017 K Road Shiraz	95
2003 Pink Cliffs Heathcote Shiraz	125
2005 Pink Cliffs Heathcote Shiraz	125
FORTIFIED	
2015 Farnacles Werribee Fortified Shiraz 375ml	75

WINE FLIGHTS

75ML PER GLASS

White FLIGHT	23
2018 Geelong Riesling	
2021 Macedon Ranges Chardonnay	
2021 Minnow Pyrenees Viognier	
Minnow FLIGHT	22
2021 Minnow Pyrenees Viognier	
2020 Minnow Werribee Rosé	
2019 Minnow Werribee Carignan	
RED FLIGHT	24
2019 Geelong Pinot Noir	
2019 Minnow Werribee Carignan	
2018 Pyrenees Shiraz	

CRAFT BEER

Colonial - Draught 4.8%	12
Mornington Brewery - Pale Ale 5%	12
Two Bays Gluten Free - Pale Ale 4.5%	12
Co Conspirators The Dealer - IPA 6.8%	13
Colonial Brewing - Watermelon Sour 4%	12
Blackmans Brewery - Smoked Porter 6%	15
James Boags Premium - Light 2.5%	10
Sobah Finger Lime Cerveza - 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 & green tea spirit, yuzu soda, orange, rosemary</i>	
Ginny Lemon	18
<i>Patient wolf 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>	
Mac Daddy Old Fashioned	22
<i>Plantation 5 year old rum, macadamia & wattleseed liqueur, sugar syrup, orange bitters, orange</i>	
Espresso Martini	22
<i>Carters coffee liqueur, cape grim vodka, espresso</i>	
The Earl Sour	22
<i>Four Pillars rare gin, lemon juice, french earl grey syrup, egg, orange bitters</i>	
Naked Life Italian Spritz (Zero Alcohol)	14
<i>Herbal bitters, apple, red raddish & carrot extract, quinine, orange</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