



CELEBRATED 25 YEARS IN 2025

C E L L A R D O O R D E C K

BUILD YOUR OWN GRAZING PLATTER

Selection of local and SA produce for you to build your own platter
Available within Cellar Door

SEASONAL PLATES 12PM- 2PM

Smoked Turkey Focaccia **\$18**

Turkey, Avocado, Camembert, Cranberry, Mayo, Lettuce (nf)

Toasted Bagel **\$20**

Smoked Salmon, Goats Cheese, Asparagus, Hollandaise (nf)

Salad of Greenslade's Chicken **\$24**

Garden Truss Tomato, Baby Cucumber, Avocado, Grilled Zucchini, Cheddar, Pesto, Elk (nf, gf)

Recommended Wine: Bellissimo Montepulciano

Spinach and Ricotta Cannelloni **\$18**

Basil and Black Pepper, Pecorino, Napolitana (nf, veg)

Recommended Wine: Bellissimo Fiano

Pork 'Ma Hor' **\$28**

Crisp Belly, Charred Citrus, Caramel Pineapple, Garlic, Coriander, Cashew (gf)

Recommended Wine: La Brusco Red Blend NV

Beef Vindaloo Curry **\$32**

Jasmine Rice, Naan, Cucumber Raita

Recommended Wine: Vineyard Selection Rose

Tiramisu Mousse Cake **\$13**

Cherry Compote, Berry Glaze (nf, gf)

Our Team will take your food order
Please order all beverages with our Cellar Door Team.

Our Local Suppliers

Fleurieu Milk Company | Choice Mushrooms | Ellis Butchers | Cape Calamari | McLaren Micro Greens | Birdwood Farm Venison

NF - Nut Free, DF - Dairy Free, DFOA - Dairy Free Option Available, GF - Gluten Free, V - Vegetarian, VOA - Vegetarian Option Available

Our kitchen processes food that may contain or be in contact with: Wheat, eggs, peanuts, tree nuts, soy, seafood, and milk. When given prior notice, we are happy to accommodate for medically diagnosed dietary restrictions where we are able.

No Split Bills