



CELEBRATED 25 YEARS IN 2025

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

SEASONAL PLATES 12PM- 2PM

Regional Grazing Platter **\$25pp**

Little Acres Pate, Jersey Brie, Farmhouse Cheddar, Cornichon, Quince Jelly, Grilled Sourdough, Smoked Ham, Prosciutto, Cacciatore, Truss Tomato
Recommended Wine: Bellissimo Montepulciano

Tagine of Roasted Root Vegetable **\$25**

Saffron Potato, Baby Pear, Salsa Verde, Cassava (nf, gf, df, v)
Recommended Wine: La Brusco Red Blend NV

Salt and Pepper Quail **\$28**

Wakame, Radish, Baby Cucumber, Cashew, Yuzu Emulsion (gf, df)
Recommended Wine: Reserve Grenache

Gnocchi Napolitana **\$28**

Sugo, Basil and Black Pepper, Olive Oil (nf, gf, vegan)
Recommended Wine: Bellissimo Fiano

Slow Cooked Venison Ragout **\$36**

Jerusalem Artichoke, Green Beans, Toasted Milk Bread (nf)
Recommended Wine: Black Label Cabernet Sauvignon

BBQ Pork Belly **\$34**

Torched Quince, Romanesco, Maple and Pink Pepper Glaze (nf, gf, df)
Recommended Wine: Bellissimo Montepulciano

Baharat Spiced Humpty Doo Barramundi Fillet **\$36**

Smoked Eggplant, Toasted Pistachio Dukkah, Herb Yoghurt, Fennel (gf)
Recommended Wine: Sharktooth Chardonnay

Tiramisu Mousse Cake **\$13** (nf, gf)

Passionfruit Cheesecake **\$13** (nf, gf)

Our team will take your food order

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, Vegan - Vegan

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