



CELEBRATED 25 YEARS IN 2025

CELLAR DOOR DECK

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

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

Saffron Potato, Baby Pear, Salsa Verde, Cassava (nf, gf, df, vegan)

Recommended Wine: La Brusco Red Blend NV

Korean Fried Chicken Salad **\$28**

Wakame, Lychee, Yuzu, Kewpie, Radish (df)

Recommended Wine: Black Label Merlot

Torched King Ora Salmon **\$26**

Apple Dashi, Rhubarb, Shallot, Wasabi, Dill (nf, df, gf)

Recommended Wine: Bellissimo Fiano

Yellow Chicken Curry **\$32**

Jasmine Rice, Asian Greens, Tomato Kasundi (nf, gf)

Recommended Wine: Vineyard Selection Rose

Slow Cooked Beef Cheek **\$36**

Black Garlic Potato, Brassica, Coffee Roasted Carrots (nf, gf)

Recommended Wine: Bellissimo Montepulciano

Grilled Humpty Doo Barramundi Fillet **\$36**

Sweet Potato, Fennel, Sugar Snaps, Herb Oil (nf, gf, df)

Recommended Wine: Sharktooth Chardonnay

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

Individual Chocolate Mousse Cake, Berries and Orange **\$13** (nf, gf)

Our team will take your food order
Please Order all beverage from within cellar door

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.