CELEBRATED 25 YEARS IN 2025

CELLAR DOOR DECK LUNCH

SEASONAL PLATES 12PM- 2PM

Regional Grazing Platter **$28pp**
Little Acres Pate, Jersey Brie, Farmhouse Cheddar, Cornichon, Grilled Sourdough, Smoked Ham, Prosciutto, Cacciatore, Truss Tomato

Salad of Asparagus and Australian King Prawns **$30**
Seasonal Asparagus, Compressed Watermelon, Wakame, Cara Cara (nf, df, gf)
Recommended Wine: 2026 Vineyard Selection Rose

Cocktail Lamb Kofta **$28**
Baby Cos, Beetroot Hummus, Potato and Yoghurt Salad (nf, gf)
Recommended Wine: 2024 Bellisimo Barbera

Tagine of Roasted Root Vegetable **$28**
Red Cocktail Potato, Cassava, Tomato Kasundi (nf, vegan)
Recommended Wine: 2025 Black Label GSM

Grilled Free Range Chicken Breast **$34**
Sugar Snaps, Potato Mash, Onion Jam, Malpas Road Shiraz (gf, nf, df)
Recommended Wine: 2019 Malpas Rd Shiraz

Gnocchi Funghi **$28**
Jersey Cream, Pesto and Pink Pepper (nf, veg, gf)
Recommended Wine: 2026 Bellissimo Fiano

Crisp Crumbed Murray Cod Fillet **$38**
Salad, Tartare (gf, nf)
Recommended Wine: 2024 Sharktooth Chardonnay

Phillipino Beef Adobo **$38**
Potato, Soy, Garlic, Spring Onion, Jasmine Rice (nf, gf, df)
Recommended Wine: 2025 Reserve Grenache

Tiramisu Mousse Cake, Chocolate and Cherry **$13 (**nf, gf)
Steamed Fig Pudding, Pouring Cream, Maple Butterscotch **$13** (nf, gf)

Our team will take your food order
Please order all beverages at cellar door bar

No Split Bills

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, Veg - 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.