



# Cellar Door Menu

Feeds One. Snack for Two.

#1

Woodside saltbush chevre – tangy, creamy, crumbly goats cheese served with toastettes, green apple & a drizzle of olive oil - \$17

#2

Pyengana 12month Cloth Cheddar – premium Tasmanian cheddar served with quince, apple, lavosh & a sprinkle of thyme - \$20

#3

Ortiz anchovies in olive oil – the best tinned fish there ever was served with locally baked sourdough & a wedge of orange - \$16

#4

GF, Vegetarian

Little Acre mushroom pate served with local seed crackers - \$20

#5

City Larder Free range pork & pistachio terrine served with goats curd & locally baked sourdough - \$21

#6

Kid favourite - Cheesy flatbread - Warmed Piadina flat bread with melted cheese & dried herbs - \$12

Extras -

Olives - \$5,

Carb-load me (lavosh, 2pc sourdough, salt + rosemary seed crackers, flat bread) - \$4

The Rest

Wangolina wine by the glass, beer and soft drink available.

Ice cream - Everest 120g tubs - Chocolate, Vanilla Bean, Salted caramel - \$3

Doggo treats - Barkley's biscuits - \$4 per serve

\*Menu subject to change due to availability.\*

We also know our way around the local restaurants, so if you are looking for somewhere to dine in the evening whilst visiting, just ask our friendly cellar door crew

