



cellar door and the deck

Please order from Cellar Door Bar

Spuntini

Smoked green olives 9

Fresh shucked oysters, lime 6 each

Smoked balsamic, Spanish salami 9

100g of Salumi accompanied by house-made pickles and todays bread 25

Choice of; Duck salami, Wagyu Bresola, or Prosciutto di Parma reserve 30 months

150g Mixed Salumi board 32

Side salad; Baby cos, radicchio, sherry vinaigrette 17

pizza della casa

Optional additions: Buffalo Mozzarella 8 / prosciutto 8 / Anchovies 4 / Olives 4

Margarita mozzarella, tomato, basil 23
Chorizo and smoked pork belly, Manchego 33
Prawn and squid ink salami, salsa rosso, fresh chilli 39
Bianco twice cooked potato, garlic, taleggio 29

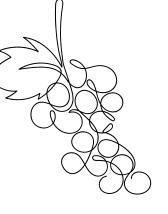
vegan pizza

Margarita 23

Broccolini, rocket pistou 28

dolce

House selected cheese, quince paste, crackers 20
Local strawberry, aged balsamic, basil, house made peach sorbet 20
Sticky date pudding, caramel sauce, lemon verbena ice cream 20
Lemon and vanilla panna cotta, passionfruit caramel 20
Traditional Tiramisu 20



Cellar Door Vino

Please order from Cellar Door Bar

WINE TASTING Complimentary with purchase of take-home wines over \$50,

per person. Available in Cellar Door 15

(Tour groups are non-redeemable).

WINE FLIGHT Your choice of wines. 3 wines 15, 4 wines 20.

45ml pours. (non-redeemable). ★Add Food Bites for \$5★

SOMETHING SWEET 60ml glass of Vin Santo, biscotti 12

BY THE GLASS 2019 Mendi Reserve Sparkling Cuvée 16/55

2023 Mantons Creek Pinot Gris 14/30

2018 Mantons Creek Sauvignon Blanc 10/202022 Mantons Creek Chardonnay 15/45

2020 Mantons Creek Field Blend 14/30

2018 Mantons Creek Muscat Rosé 13/30

2022 Mantons Creek Pinot Noir 15/45

2022 Mantons Creek Pinot Meunier 15/48

2021 Mantons Creek Humphreys Shiraz 15/48

2022 Mantons Creek Tempranillo 18/60

BY THE BOTTLE 2018 Mendi Reserve Sparkling Rosé 55

2020 Mantons Creek Gewürztraminer 45

2023 Shoreham Estate Rosé 35

2018 Shoreham Estate Pinot Noir 60

