

## MENU

IVIEINO	
CHESE PLATTER A SELECTION OF CALENDAR CHEESES, SERVED	\$20.00
WITH WHOLEMEAL LAVOSH AND QUINCE PASTE	
* RED CLAW PINOT NOIR	
CHARCUTERIE PLATE A SELECTION OF FINE MEATS FROM MCIVOR	\$20.00
FARM PORK, SERVED WITH OLIVES AND CRUSTY BREAD	
* HEATHCOTE ESTATE GRENACHE NOIR	
VEGETARIAN PIZZA THIN CRUST BASE TOPPED WITH ROASTED PUMPKIN,	\$16.00
Baby spinach, Baby Bocconcini & pine nuts	
* YABBY LAKE CHARDONNAY	
PRAWN & CHORIZO PIZZA THIN CRUST BASE TOPPED WITH PRAWNS,	\$16.00
CHORIZO, MOZZARELLA, BASIL & CHILLI	
* RED CLAW SHIRAZ	
VEGETARIAN QUICHE ROASTED VEGETABLE TART SERVED WITH	\$16.00
SALAD AND WEDGES.	
* RED CLAW PINOT GRIS	
CHUNKY BEEF & HEATHCOTE SHIRAZ PIE	\$16.00
PREMIUM LOCAL BEEF COOKED WITH OUR OWN HEATHCOTE SHIRAZ,	
SERVED IN A FLAKY CRUST PIE, WITH SALAD AND WEDGES.	
* HEATHCOTE ESTATE SHIRAZ	
WEDGES	\$9.00
TASTING PLATE	\$25.00
CAKE OF THE DAY	\$7.00
*Cugorate Muse	

<sup>\*</sup>SUGGESTED WINE