

cellar door and the deck

spuntini

Please order at the
Cellar Door Bar

- Smoked green olives 9
Fresh shucked oysters, lime 6 each
Smoked balsamic, duck salami 9
Coal roasted mixed nuts 9
100g Salumi Accompanied by house made pickles and todays bread 25
Duck salami
Wagyu bresola
Prosciutto di Parma reserve 30 months
Mixed salumi board 150g 32
Side salad: Baby cos, fennel, sherry vinaigrette 17

pizza della casa

- Margarita mozzarella, tomato, basil 23
Optional additions: Buffalo Mozzarella 8 / prosciutto 8 / Anchovies 4 / Olives 4

- 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 options

- Margarita 23
Broccolini, rocket pistou 28

fromaggi

- Estate selected cheese, muscatels plum jam lavosh 20
Passionfruit Panna cotta, minted pineapple 20
Sticky date pudding, caramel sauce, lemon verbena ice cream 20

We accommodate all dietary requirements. We cannot guarantee allergy-free meals due to the potential of cross contamination in the working environment and supplied ingredients.

We accept cash, all card payments incur a 1.5% surcharge

20% Public Holiday surcharge applies.