

CELLAR DOOR MENU

- PLATES -

Cheese
3 cheeses | Marinated Olives | Quince | Cornichons |
Lavosh | Grissini \$28

Regional
Shaved Meats | Marinated Olives | Sun-dried Tomatoes |
Cornichons | Quince | Cheese | Lavosh \$29

- PIZZA -

Margherita
Tomato | Fior Di Latte | Herb Oil \$21

Pepperoni
Pepperoni | Fior Di Latte | Roasted Capsicum | Herb Oil \$23

Mushroom
Mixed Mushroom | Bechamel | Fior Di Latte | Fried Sage \$23

BBQ Chicken
Confit Chicken | Bacon | Fior Di Latte | BBQ Sauce \$23

Gluten free pizza bases available upon request. \$3

- BITES -

Thick Cut Chips (V)
with aioli & Sirromet salt \$10

Sweet Potato Wedges (V)
with sweet chili & sour cream \$12

- BIGGER -

Roasted Carrot, Kale & Chickpea Burger (VG)
Sliced Tomato | Smashed Avocado | Citrus Herb Aioli
Gluten free option available upon request. \$16

Marinated Prime Grilled Porker House Burger \$17
Asian Slaw | Char Siu Aioli

Slow Braised Beef Brisket Burger \$17
BBQ Onions | Gravy | Slaw

Crispy Chipotle Chicken Burger \$16
Slaw | Chipotle Sauce

Buddha Bowl (VG) (V) \$16
Spiced Chickpeas | Balsamic Onions | Sweet Potato |
Seasonal Greens | Tahini Dressing

Whole Rack Sticky BBQ & Bourbon Pork Ribs \$30
Onion Rings | Slaw

- KIDS -

Ham & Cheese Pizza | Salad \$8

Add \$3
Juice Popper & Lolly Bag

- SWEETS -

Affogato
Vanilla Ice Cream | Espresso \$7
Add Frangelico or The Clyde NV Tawny \$5

Selection of cakes, gelato & lollies also available.

- HAMPER -

Take in the breathtaking scenery of the Sirromet winery
estate and indulge with a premium winery food & wine
hamper for two.
\$129