

Mains

A thick soup made with local chestnuts & berlotti beans, parsley oil & pickled green tomatoes \$20
(2008 High Plains Cabernet Sauvignon \$6)

Rustic ciabatta bread gnocchi, shredded confit chicken, cream & thyme sauce, parmesan & porcini mushroom powder \$24
(2009 Sam Miranda Arneis \$6)

Salted Hapuka, saffron, fennel, cannellini bean & potato stew with pressed & fried carnaroli rice \$24
(2008 Sam Miranda Semillon \$6)

Baked orrechiette, exotic mushroom confit, radicchio, truffled cream sauce, Milawa Gold \$24
(2008 High Plains Chardonnay \$5)

Crispy pork belly, Tunisian chickpea & kale stew, quince aioli, lemon \$24
(2005 High Plains Traminer Riesling \$5)

Pan fried sirloin steak, root vegetable parve, witlof, caper berry & parsley salad, bagna couda \$24
(2008 Sam Miranda Barbera Shiraz \$9)

Kids

Pasta- linguini with napoli sauce & parmesan cheese \$7

Toastie- Parmesan & prosciutto \$7

Sweet

Gundowring ice cream \$7
(Licorice)

Lemon curd tart, whipped vanilla cream \$12
(2008 Snow Road Moscato \$5)

Warm quince & apple strudel, vanilla bean crème anglaise \$12
(NV Snow Road Moscato \$5)

Dark Callebaut chocolate & espresso mousse, poached orange & rhubarb \$14
(2004 Sam Miranda Sparkling Shiraz Durif \$9)

Drinks

Veneziano Coffee

Cup \$3 Mug \$4

Hot Chocolate \$4

Iced Chocolate or Iced Coffee \$4.50

Affogato \$7

A scoop of French Vanilla ice cream topped with a double shot of Veneziano espresso!

T2 tea selection \$4

English Breakfast, Orange Pekoe, Chamomile, Peppermint, Botanica or Turkish Apple

Sanpellegrino

200ml \$3.50

Aranciata Rossa, Limonata, Chinotto or Mandarino

500ml Sparkling Mineral Water \$4.50

Coke or Diet Coke \$3

Juice \$4

Sam Miranda is a third generation winemaker continuing his family tradition and passion for producing premium wines.

After establishing his own winery in 2004, Sam is devoted to producing a selection of quality handcrafted wines showcasing the distinct varietal characteristics of the King Valley



To graze and share

Sparkling

NV Snow Road White	\$5	\$14
NV Snow Road Pink	\$5	\$14
2004 Sam Miranda Shiraz Durif	\$9	\$30

White

2005 High Plains Traminer Riesling	\$5	\$16
2008 High Plains Chardonnay	\$5	\$16
2008 High Plains Sauvignon Blanc	\$5	\$16
2008 Snow Road Moscato	\$5	\$12
2009 Sam Miranda Semillon	\$6	\$20
2009 Sam Miranda Arneis	\$6	\$20

Rose`

2005 High Plains Rose	\$5	\$16
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Red

2008 High Plains Cabernet Sauvignon	\$6	\$17
2008 High Plains Shiraz	\$6	\$17
2008 High Plains Merlot	\$6	\$17
2005 High Plains Durif	\$8	\$25
2008 Sam Miranda Barbera Shiraz	\$9	\$30
2008 Sam Miranda `Super King`	\$9	\$30
2004 Sam Miranda `Girls Block`	\$9	\$34

Piadina

Prosciutto & parmesan \$8

Antipasti

(\$6 per item or 4 items \$20)

House marinated EV kalamata olives
 Labneh with pomegranate & thyme dressing
 Marinated white anchovies
 Celeriac remoulade
 Pickled squid
 Panisse with aioli
 Spiced almonds
 Truffled white bean puree

(2009 Sam Miranda Semillon or Arneis \$6)

Charcuterie plate

(all items \$20)

Prosciutto
 Bresaola
 Chorizo
 Cacciatore
 Salmon rilette
 Coppacola

(2008 Sam Miranda Super King \$9 per glass)

Cheese

(\$8 per item, or 4 cheeses \$20)

Heidi Gruyere (Tasmania)
(2008 Sam Miranda `Super King` \$9)

Milawa Brie (Austarlia)
(2008 High Plains Chardonnay \$5)

Milawa Gold (Australia)
(2005 High Plains Durif \$8)

Defendi Gorgonzola Cremoso (Italy)
(2004 Sam Miranda Sparkling Shiraz Durif \$9)