

Tapas Dishes

Salt & Pepper Calamari - \$25

Served on a bed of lemon dressed rocket with aioli

Gluten Free option: pan fried

Sam recommends 2023 Pinot Grigio

Arancini (4) - \$20 (V)

Roasted pumpkin, walnuts, spinach & Parmesan filled arancini with house made honey aioli and dressed rocket

Sam recommends 2022 Arneis

Bruschetta - \$20 (V)

Grilled bread topped with Meredith fetta, tomato, fresh basil, onion, drizzled with balsamic glaze & Rich Glen olive oil

Sam recommends 2021 Verduzzo

Sam's Spicy Salami Dip (Weekends only) - \$20 (GF Option)

Warmed salami and capsicum dip topped with Burrata cheese, served with bread crisps

Sam recommends 2022 Arneis

Side Dishes

Warm Tuscan Olives - \$8 (V, GF, VE)

Sourdough Bread - \$10 (V, VE)

with marinated olives, Rich Glen olive oil & dukkha

Citrus Dressed Greens - \$10 (GF, V)

with pear, rocket & parmesan

Fries - \$12 (V)

with Murray River salt, parmesan and aioli

Mains

Steak Sandwich - \$30

Chargrilled sirloin, roast capsicum, relish, aged Milawa cheddar & SMKV mustard mayonnaise served with fries

Sam recommends 2018 Sangiovese

Ricotta Gnocchi - \$33 (V, VE Option)

Cooked in burnt sage butter then topped with a roasted tomato and garlic sauce and Parmesan cheese

Gluten Free option: Penne Pasta

Sam recommends 2023 Riesling

Orecchiette - \$28 (V)

Porcini mushroom, leek, sage & a hint of black truffle

Gluten Free option: Penne Pasta

Sam recommends 2021 Rosato

Lamb Pesto Salad - \$33 (GF)

Grilled Lamb Backstrap marinated in basil pesto on a tomato, beetroot, Parmesan and mint salad with Baba Ghanoush

Sam recommends 2019 Barbera

Share Platters

Prosecco Road Tasting Plate - \$80

(Recommended for 2 people)

Selection of cured meats, arancini, salt & pepper calamari, bruschetta, frittata, olives, local Jim Jam relish, local Milawa cheese served with pear, rocket & parmesan salad

Sam's Charcuterie Platter - \$60

(Recommended for 2 people)

Selection of local Beechworth smoked meats, cheese, olives, local Jim Jam relish, sourdough bread, dukkha/olive oil with pear, rocket & parmesan salad

Cheese Platter - \$30 (V, GF option)

Trio of Milawa cheeses with our Prosecco raspberry jelly, date relish & local Jim Jam quince paste

Desserts

Genovese Tiramisu - \$15

with vanilla bean ice-cream

Trio of Sorbet - \$10 (GF)

Date & Chocolate Semifreddo with Date Loaf - \$15

Warmed Date Loaf with a chocolate meringue and date semifreddo

Apple Rhubarb Crumble - \$15

Classic crumble with ice cream

Affogato - \$15

Shot of espresso, ice cream & Botcha Liqueur

Sam recommends Botcha (Botrytis Liqueur Chardonnay)

OR Botrytis Riesling Verduzzo

Kids' Meals \$18

Includes a juice or soft drink & a frozen treat

Nuggets & chips

Fish & chips

Pasta with Bolognese sauce

\$15

Wine Tasting
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V – Vegetarian, GF – Gluten Free, VE – Vegan

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