

Sam Miranda

KING VALLEY

Tapas Dishes

Salt & Pepper Calamari - \$20 (GF Option)

Served on a bed of lemon dressed rocket with aioli

Sam recommends 2021 Pinot Grigio

Arancini (4) - \$18

Marinated roast chicken, saffron, mozzarella
served with smoked paprika aioli and dressed rocket

Sam recommends 2018 Chardonnay

Bruschetta - \$18 (V)

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

Sam recommends 2019 Riesling

Side Dishes

Warm Tuscan Olives - \$7 (V, GF, VE)

Sourdough Bread - \$10 (V)

with marinated olives, Rich Glen olive oil & dukkha

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

with pear & parmesan

Fries - \$10 (V)

with Murray River salt, parmesan cheese and aioli

Kids Meals \$18

Includes a juice or soft drink & a frozen treat

Nuggets & chips

Fish & chips

Pasta with Bolognese sauce

Steak Sandwich - \$28

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

Sam recommends 2019 Pinot Noir

Vegetable Trofie - \$25 (V, GF & VE option)

Trofie with roasted beetroot, broccoli and seasonal leafy greens
from the garden tossed with capers and Rich Glen olive oil

Sam recommends 2019 Rosato

Smoked Chicken Salad - \$24

Local Beechworth smoked chicken with a selection of leafy
greens from Sam's produce garden with roasted beetroot,
roasted capsicum with parmesan and fetta cheese

Sam recommends Gruner Veltliner

Prosecco Road Tasting Plate - \$75

(Recommended for 2 people)

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

Sam's Charcuterie Platter- \$55

(Recommended for 2 people)

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

Desserts

Genovese Tiramisu with fig & mascarpone gelato - **\$15**

Trio of Sorbet - \$10

Lemon, Strawberry & Mango

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

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

V – vegetarian, GF – Gluten Free, VE - Vegan

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