



Cellar Door Menu

Feeds One. Snack for Two.

#1

Woodside saltbush chevre – tangy, creamy, crumbly goats cheese served with toastettes, Julie’s Wangolina Rosé jelly, green apple & a drizzle of olive oil - \$18

#2

Section 28 ‘Mont Priscilla’ – semi-hard cows cheese with lightly washed skin & a layer of vine ash, served with Julie’s Wangolina Lagrein jelly, apple & lavosh - \$22

#3

Ortiz anchovies in olive oil – the best tinned fish there ever was served with locally baked sourdough & a wedge of orange - \$16

#4

Vegan - Trio of dips - caramelised beetroot (cashew), Lemon & Dill (macadamia), fermented slaw with lavosh & fresh veg sticks- \$22

#5

City Larder Terrine - Pork & Pistachio, served with goats curd & locally baked sourdough - \$21

#6

Kid favourite - Cheesy flatbread - Warmed Piadina flat bread with melted cheese & dried herbs - \$12

Extras -

Olives - \$6,

Carb-load me (lavosh, 2pc sourdough, flat bread) - \$4

The Rest

Wangolina wine by the glass, local beer and soft drink available.

Ice cream - Everest 120g tubs - Chocolate, Vanilla Bean, Salted caramel - \$3

Menu subject to change due to availability.

We also know our way around the local restaurants, so if you are looking for somewhere to dine in the evening whilst visiting, just ask our friendly cellar door crew

