

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 -

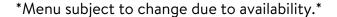
Olives - \$6,

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





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