



### **Something to start / share:**

Local Sourdough and Rye   whipped jersey butter (serves 2) - (v)	10
Marinated Parafield Green Olives – (df, gf, vegan)	12
Scallops   charred baby corn smoked eggplant   onions   kale - (gf)	24
Roasted Beetroot   salad greens   goat cheese   balsamic glaze   aioli - (v) – (vegan, df, gf on request)	24
Crispy Pork Fillet Sliders (2)   red cabbage and apple slaw	23
Chicken Tacos (2)   soft flour taco   Salsa Ranchero   baby spinach	24
Cheese Board   Washed Rind   Goat Cheese   Tarwin Blue   crackers   honeycomb   spiced apple chutney - (v, gf on request)	37

### **Mains:**

Chicken Breast Saltimbocca   prosciutto   seasonal greens   roast carrots   soft polenta   Estate White wine sauce - (gf)	39
Barramundi   leek velouté   steamed broccolini   Sauce Vierge - (gf) – (df on request)	43
Baked Burrata   Tomato Ragu   crusty sourdough   fresh herbs (v) – (vegan, gf on request)	36
Black Angus Eye Fillet Steak   roast carrots   beetroot puree   wilted spinach   pan reduction Estate red wine jus - (gf) - (df on request)	46

### **Sides (serve 2) – 11 per side:**

Chips   sea salt   aioli (gf, df, vegan)	
Mixed garden salad   aged Italian balsamic – (vegan, df, gf)	
Crushed potatoes   confit garlic   sea salt   herbs - (gf, df, vegan)	

### **Dessert:** (vegan / dairy free dessert available on request)

Chocolate Bavarois   honeycomb   Chocolate Tuile   double cream - (v)	16
Stone Fruit Crumble   House made vanilla ice cream   Persian fairy floss - (gf on request)	16
Cheese Board for 1 - choice of washed rind, goat cheese or blue - (v) – (gf on request)	16

## **Kid's Menu:**

Chicken schnitzel / Tempura fish / Steak (gf)  
All served with chips, carrots and tomato sauce - 14

*Ice Cream with sauce (chocolate, strawberry or caramel) - 5*

## **Our Menu:**

We are dedicated to bringing you excellent food and service.

Our Head Chef, Grant Ciolli, prepares amazing food using only the highest quality local ingredients available. Our restaurant menu is updated seasonally so there is always something new and exciting to try, even for our regulars!

Please alert our staff of any food allergies you might have. We have a variety of gluten free options available on the menu, however, please note that our restaurant and kitchen is not a gluten free environment. Our menu items are handcrafted in our kitchen sometimes using shared equipment and for this reason we cannot assure you that any menu item will be entirely gluten free.

All prices listed include 10% Goods and Services Tax. 15% surcharge on Public Holidays, 5% surcharge on Sundays (excludes take away wine sales). Cakeage = 5pp. Please pay your bill at the bar after your lunch. No split bills please unless splitting evenly. Standard credit card surcharges apply.

Guests are welcome to walk around and enjoy the property however, as we are a working vineyard, children need to be supervised at all times please, including in the vineyard rows. We hope you have a great day at Cambewarra Estate Winery.

If you need anything at any time, please just ask one of our team.

## **Stay at Cambewarra Estate Winery:**

We have two unique on-site accommodation experiences available, The Boat House and The Dairy. Bookings available through [www.cambewarraesate.com.au](http://www.cambewarraesate.com.au)

