



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 miso emulsion smoked eggplant onions kale - (gf)	24
Braised Field Mushroom Confit cherry tomatoes Celeriac puree sourdough croutons - (vegan, gf on request)	22
Crispy Pork Fillet Sliders (2) lemon chilli aioli celeriac and apple slaw	23
Grilled Steak Tacos (2) soft taco Salsa Ranchero shaved Manchego cheese iceberg lettuce	24
Cheese Board Washed Rind Goat Cheese Tarwin Blue crackers honeycomb spiced apple chutney - (v, gf on request)	35

Mains:

Parmesan Crusted Chicken Breast Asparagus Seasonal greens Dutch carrots Estate White wine sauce - (gf)	39
Market Fish Fillet leek velouté steamed broccolini lemon beurre blanc - (gf, df on request)	43
Torched Burrata Shaved Prosciutto sourdough croutons Parmesan and Roquette salad aged Italian balsamic (v, vegan & gf on request)	36
Black Angus Eye Fillet Steak soft polenta wilted spinach heirloom carrots confit cherry tomatoes pan reduction red wine jus - (gf)	46

Sides (serve 2) – 11 per side:

Chips sea salt aioli (gf, df, vegan)	
Grilled broccolini Italian Truffle Oil Manchego – (gf)	
Crushed potatoes confit garlic sea salt herbs - (gf, df, vegan)	

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

Chocolate Bavaois honeycomb Chocolate Tuile double cream - (v)	16
Spring Rhubarb Crumble House made berry ice-cream Persian fairy floss - (gf)	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!

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

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.