



Something to start / share:

Local Sourdough and Rye whipped jersey butter (serves 2) - (v)	11
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
Grilled Chicken Sliders (2) zesty cabbage and apple slaw	23
Roast Pork Tacos (2) soft flour taco avocado salsa baby spinach capsicum aioli	25
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) – (df on request)	39
Barramundi watercress salad lemon butter sauce Kipfler Potato chips - (gf) – (df on request)	43
Baked Burrata charred tomato smoked eggplant 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 zesty butter sauce sea salt herbs - (gf, df, vegan)

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

Chocolate Flan Pâtissier crème anglaise Chantilly cream - (v) – (gf on request)	16
Chef's Torta Mascarpone strawberry fairy floss	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.cambewarraestate.com.au

