CAMBEWARRA ESTATE

Something to start / share:

Local Sourdough | whipped jersey butter (serves 2) - (v) **12**

Garlic Bread | aged Italian balsamic | extra virgin olive oil (serves 2) - (vegan, df), (gf on request) **13**

Marinated Parafield Green Olives – (df, gf, vegan) **13**

Scallops | charred baby corn |smoked eggplant | onions | kale - (gf / I) **25**

Nachos | spicy tomato salsa | avocado | charred sweet corn | tasty cheese | sour cream (v), (vegan, df on request) / add grilled beef **22** / 6

Tandoori Chicken Sliders (2) | avocado salsa | yoghurt sauce **24**

Slow braised beef sandwich on Turkish | lettuce | tomato | caramelised onion | capsicum aioli (df) **26**

Cheese Board for 2 | Manchego (Spanish – semihard cheese) | Fontina (Italian – semisoft cheese) | Tarwin Blue (Victoria - creamy and mild) | crackers | honeycomb | spiced apple chutney - (v) – (gf on request) 40

Mains:

Black Angus Eye Fillet Steak | roast carrots | roast beetroot puree | crispy kale |caramelised onion | Estate red wine jus - (gf) - (df on request) **47**

Chicken Cotoletta | parmesan and herb crusted | sundried tomato | buttered zucchini |wilted spinach| Tuscan cream sauce - (gf on request) **39**

Snapper Fillet| citrus glaze | seasonal salad greens | hand cut potato chips | salsa verde - (gf, df, A) **43**

Baked Vegetable Italian Crostata | roast vegetables | Napoli sauce | tasty cheese | sour cream | crispy pastry (v) – (vegan, df and gf on request) **32**

Sides (serve 2 to 3) – 12 per side:

Chips | sea salt | aioli (gf, df, vegan)

Baked creamy broccoli gratin (gf)

Crushed potatoes | zesty butter sauce | sea salt | herbs - (gf, df, vegan)

Dessert:

Warm French Chocolate Cake | house made vanilla bean ice-cream | chocolate fudge sauce (gf) – (vegan on request) **16**

Spring Berry Semifreddo | berry compote | biscotti crumb | vanilla fairy floss **16**

Cheese Board for 1 - choice of Manchego / Fontina / Tarwin Blue - (v), (gf on request) **17**

V = vegetarian / DF = dairy free / GF = gluten free / A = Australian / I = International / M = Mixed

Kid's Menu:

Chicken schnitzel / Tempura fish / Steak (gf) - 14

All served with chips, carrots and tomato sauce

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 the highest quality local ingredients available.

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, 7% 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 three unique on-site accommodation experiences available, The Boat House, The Dairy and The Cottage. Bookings available through www.cambewarraesate.com.au

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