

CELLAR DOOR



TASTING MENU

CONSERVAS CUCA

*The Spanish are renowned for preserving their freshest seafood in tins.
We are proud to showcase some of the finest products by Conservas Cuca.*

PULPO

Octopus medallions in olive oil,
served with aioli and crostini.

– \$ 16.00  Marsanne

CHIPORONES RELLENOS

Stuffed baby squid in ink sauce, served with
caperberries, crostini and a lemon wedge.

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PLATTERS

WARRAMUNDA CHEESE BOARD

A range of local and international soft
& hard cheeses with quince paste, assorted
crackers and accompaniments.

(Serves two persons)

– \$ 15.00  Syrah

WINEMAKERS PLATTER

Prosciutto di parma, soppressa salami, terrine or pate,
manchego cheese, roasted eggplant, capsicum
caponata, cornichons, cocktail onions and crostini.

(Serves two persons)

– \$ 35.00  Cabernet Sauvignon

CHARCUTERIE PLATE

Served with house crostini and accompaniments.

Prosciutto di Parma	– \$ 15.00
Salami	– \$ 15.00
Terrine	– \$ 15.00
Pate	– \$ 15.00

Individual items also available for add ons to the other platters.



WINE SELECTION

<i>Vintage</i>		<i>Glass</i>	<i>Bottle</i>
2016	Liv Zak Chardonnay	– \$10.00	– \$28.00
2016	Warramunda Estate Viognier	– \$12.00	– \$35.00
2016	Warramunda Estate Marsanne	– \$12.00	– \$35.00
2017	Liv Zak Rose	– \$10.00	– \$22.00
2016	Liv Zak Pinot Noir	– \$10.00	– \$28.00
2015	Liv Zak Syrah	– \$10.00	– \$28.00
2015	Liv Zak Cabernet Sauvignon	– \$10.00	– \$28.00

NON-ALCOHOLIC

ANGOSTURA

Australia's favourite lemon, lime and bitters.

Lemon Lime and Bitters – \$ 4.00

SAN PELLEGRINO

An Italian tradition.

Chinotto – \$ 4.00

Aranciata Rossa – \$ 4.00

Sparkling Natural Mineral Water – \$ 4.00

COFFEE, TEAS & HOT CHOCOLATE

A selection of teas, coffee and hot chocolate.

Ask us for what's currently available.

– \$ 4.00