

Tapas Dishes

Salt & Pepper Calamari - \$25 (GF option)

Served on a bed of lemon dressed rocket with aioli

Gluten Free option: pan fried

Sam recommends 2023 Pinot Grigio

Arancini (4) - \$20 (V)

Roasted pumpkin, walnuts, spinach & Parmesan filled arancini with house-made honey aioli and dressed rocket

Sam recommends 2022 Arneis

Bruschetta - \$20 (V)

Grilled bread topped with Meredith fetta, tomato, fresh basil, onion, drizzled with balsamic glaze & Rich Glen olive oil

Sam recommends 2023 Bianco

Sam's Spicy Salami Dip (Weekends only) - \$20 (GF Option)

Warmed salami and capsicum dip topped with Burrata cheese, served with bread crisps

Gluten free option: GF crisps

Sam recommends 2022 Gruner Veltliner

Side Dishes

Warm Tuscan Olives - \$8 (V, GF, VE)

Sourdough Bread - \$10 (V, VE)

with marinated olives, Rich Glen olive oil & dukkha

Citrus Dressed Greens - \$10 (GF, V)

with pear, rocket & Parmesan

Fries - \$12 (V)

with Murray River salt, Parmesan and aioli

Mains

Steak Sandwich - \$30

Chargrilled sirloin, roast capsicum, relish, aged Milawa cheddar & SMKV mustard mayonnaise served with fries

Sam recommends 2018 Sangiovese

Ricotta Gnocchi - \$33 (V, VE & GF Option)

Cooked in burnt sage butter then topped with a roasted tomato and garlic sauce and Parmesan cheese

Gluten Free option: Penne Pasta

Sam recommends 2023 Riesling

Pork Cutlet Milanese - \$35

Pork cutlets in a panko crumb, served with haloumi chips, house-made green chilli relish, warmed garlic green beans & Jim Jam preserved lemons

Sam recommends 2016 Nebbiolo

La Boqueria Chorizo Fettucine - \$33 (GF option)

Chorizo with SMKV Moscato caramelized red onion & whole Kalamata olives with a dash of lemon topped with Parmesan cheese

Gluten Free option: Penne Pasta

Sam recommends 2023 Pinot Noir

Share Platters

Prosecco Road Tasting Plate - \$80

(Recommended for 2 people)

Selection of cured meats, arancini, salt & pepper calamari, bruschetta, frittata, olives, local Jim Jam relish, local Milawa cheese served with pear, rocket & Parmesan salad

Sam's Charcuterie Platter- \$60

(Recommended for 2 people)

Selection of local Beechworth smoked meats, cheese, olives, local Jim Jam relish, sourdough bread, dukkha/olive oil with pear, rocket & Parmesan salad

Cheese Platter - \$30 (V, GF option)

Trio of Milawa cheeses with our house-made Prosecco raspberry jelly, date relish & local Jim Jam quince paste

Desserts

Genovese Tiramisu - \$15

with vanilla bean ice-cream

Trio of Sorbet - \$10 (GF)

Limoncello Crème Brulee

with Mixed Berry Coulis - \$15 (GF)

A zesty twist on the classic, served with a mixed berry coulis

Apple Rhubarb Crumble - \$15

Classic crumble with ice cream

Affogato - \$15

Shot of espresso, ice cream & Botcha Liqueur

Sam recommends Botcha (Botrytis Liqueur Chardonnay)

OR Botrytis Riesling Verduzzo

Kids' Meals \$18

Includes a juice or soft drink & a frozen treat

Nuggets & chips

Fish & chips

Pasta with Bolognese sauce

\$15

Wine Tasting
(Don't forget to
make a booking)

V – Vegetarian, GF – Gluten Free, VE - Vegan

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