

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

Pea Green Risotto - \$32 (V, GF)

Pea green risotto with grilled zucchini, eggplant & asparagus, topped
with Parmesan cheese
Sam recommends 2023 Bianco

Squid Ink Pasta - \$33 (GF option)

Squid Ink Pasta, with porcini mushroom, prosciutto, truffle paste,
Parmesan cheese & walnut
Gluten free option: Penne Pasta
Sam recommends 2022 Rosato

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)

Globi Roman Doughnuts- \$15
with candied orange peel, crushed pistachio &
whipped Mascarpone cheese

Botcha Baked Cheese Cake - \$15
With mango sorbet & lemon syrup

Affogato - \$15

Shot of espresso, ice cream & Botcha Liqueur

*Sam recommends Botcha (Botrytis Liqueur Chardonnay)
OR Botrytis Riesling Verduzzo*

Kids' Meals \$18

Nuggets & chips
Fish & chips
Pasta Bolognese
*Includes a juice or soft drink & a frozen
treat*

\$15

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

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

Are you a wine club member?
Discounts and free delivery 4 times a year!

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IN CELLAR DOOR**

Public Holidays – Surcharge 10%