



Clare Valley Gourmet Festival
Saturday 14th & Sunday 15th May 2022

All Day Dining Downstairs | 8.30am – 4.00pm

Egg + bacon roll, 'last minute' & smoked cheddar sauce, zucchini pickle, bush brioche | \$13
Nduja bruschetta, basil, muntries, buffalo mozzarella | \$10
Korean fried chicken, fermented habanero, matcha pickles | \$16
Sunchoke 'nachos', saltbush, charred corn salsa | \$14
Steakhouse chips, eucalypt salt, bush aioli | \$10
Wattleseed + burnt white chocolate damper donuts, hazelnut | \$10

Cheese Board

Choose 3 cheeses from five options | \$40

Triple crème | Manchego | Smoked cheddar | Gorgonzola | Brebrousse
Served with house made condiments, preserves, sourdough + lavosh

Wine & Canapé Flights

Wine tasting of five wines matched with native inspired canapés | \$25

NV Trillians Sparkling Brut | Gorgonzola dolce, burnt honey, muntries
2022 Clare Valley Riesling (fresh from the tank) | Pepper leaf prawns, fermented chilli, milk bun
2021 Clare Valley Chardonnay | Honey bee gouda, macadamia + rosemary butter
2018 Polish Hill River Cabernet Merlot | Paperbark smoked potato, pimenton, seablite
2018 Polish Hill River Shiraz | Eucalypt smoked pastrami, saltbush, roasted garlic