



CELLAR DOOR
WINE BAR

SATURDAY EVENINGS FROM 5.30PM-8:00PM

Oysters, chilli mignonette	\$6 ea
House-made focaccia (2 pieces)	\$8
Patatas Bonilla (Spanish potato crisps)	\$8
Roasted, spiced almonds	\$8
Victorian olives	\$12
Bowl of hot chips	\$14
Toasted flatbread, whipped anchovy butter	\$14
New York lobster roll	\$18
Selection of Victorian cheeses	\$25
A selection of tinned small goods by Cuca: <i>served with lavosh & guindilla</i>	
-Sardines in tomato sauce	\$25
-Anchovy fillets in olive oil	\$25
-Razor clams in brine	\$25
Charcuterie plate - <i>chicken terrine, salami, prosciutto, baguette, condiments</i>	\$35

Please order from the bar. Please remain at your table to ensure prompt delivery of your order.

We cannot be held responsible for traces of allergens.

A 1.5% surcharge applies to all credit and debit card transactions.



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WINES & CHAMPAGNE

Gls/Btl

Pt. Leo Estate NV Sparkling	\$15/80
Pt. Leo Estate Méthode Traditionelle, 2018	\$18/108
Pt. Leo Estate Chardonnay, 2020	\$16/80
Pt. Leo Estate Rosé, 2023	\$15/71
Pt. Leo Estate Pinot Noir, 2020	\$17/81
Pt. Leo Estate Reserve Pinot Noir, 2019	\$27/128
Pt. Leo Estate Reserve Chardonnay, 2019	\$26/126
Pt. Leo Grampians Shiraz, 2022	\$17/81
Taittinger Cuvée Prestige NV, Champagne	\$29/170

FEATURE COCKTAILS - *full list available, please ask at the bar*

Negroni Sbagliato <i>Pt. Leo Estate NV Sparkling, St Felix bitter aperitivo, vermouth</i>	\$22
Maria's Special <i>Pt. Leo Estate Méthode Traditionnelle, Marionette apricot brandy, gin, bitters</i>	\$23

BEER

Pt. Leo Estate Lager	\$8/11
St. Andrews Beach Brewery 6 Furlongs Pale Ale	\$9/12

SOFT DRINKS - *please ask at the bar*