

# CLEVELAND ESTATE

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LMG – COLLECTION

Lunch & Dinner Menu

1-6 People

Located within the Cleveland Estate and only 40 minutes from Melbourne's CBD, the Carriage House Restaurant is the perfect venue for any occasion - a romantic dinner between two, a night out with the girls or just a casual family get together.

It is the ideal setting for any special occasion with uninterrupted panoramic views overlooking the vineyard and out towards the rugged Mt William beyond.

From hearty breakfasts to Wood-Fired Pizzas at lunch and dinner, a shared dining experience with a loved one or just a casual coffee with friends, the Carriage House Restaurant will become your next favourite spot.

During the warmer months dine on our outdoor decking overlooking the vines and lake. Don't forget to visit our Cellar Door for a bit of retail therapy.

**Cleveland Estate**

55 Shannons Road, Lancefield

03 5429 9000

[Hello@clevelandestate.com.au](mailto>Hello@clevelandestate.com.au)



**Build your own table full of colour and flavour from the items below**

**Salumi selection, Gherkin pickled (G) \$18.00**

**Warmed Sicilian olives (VG) \$4.50**

**Burrata, Cherry Tomato, Basil Pesto,  
Balsamic Glaze (VD/N) \$22.00**

**'Muhammara', Roasted Red Pepper, Walnut, Cashew,  
Arabic Spices Dip (VG/G/N) \$12.00**

**'Moutabal', Smoky Eggplant, Yoghurt,  
Tahini Dip (VD/G) \$12.00**

**'Circassian Chicken', Roasted Chicken &  
Walnut Mezze (G/N/P) \$12.00**

**Arancini, Romesco Sauce (V/N/G/E) \$16.00**

**Chunky Chips with Black Garlic Aioli (VG/E) \$8.00**

**Sauteed Broccolini, Creamy Italian Dressing,  
Toasted Sliced Almond (VE/N) \$16.00**

**Spinach & Ricotta Dumpling,  
Arrabbiata Sauce (V/N/D/G/E) \$12.00**

**Warm Cos Hearts, Black Garlic Caesar, Shaved Parmesan,  
Crouton Slices (VD/G/E) \$12.00**

**Linguine Ai Frutti Di Mare, Mussel, Vongole, Prawn,  
Arrabbiata Sauce (SE/SF/N/D/G/E) \$30.00**

**Beef Scotch Fillet, cooked medium  
Port Wine Jus (200g) \$28.00**

**'Pesce all' Acqua Pazza', Baked Barramundi,  
Marinara Sauce (200g) (D) \$25.00**

**Roasted Free Range Boneless Half Chicken,  
With Basil Pesto (2 Person) (D/N) \$32.00**

**Braised Tenderize Pork Neck,  
Velouté Sauce (200g) (G/N/D) \$25.00**

**Fresh Wood Fired Pizzas**

**Margherita, Fior di Latte, Cherry Tomato,  
Olive Oil (VD/G) \$22.00**

**Prosciutto di Parma, Fior di Latte, Rocket, Shaved Parmesan,  
Balsamic Glaze (D/G/M) \$32.00**

**Diavola, Fior di Latte, Hot Sopressa, Red Onion,  
Pickled Jalapeños & Chilli (D/G/M) \$26.00**

**Quattro Formaggi & Mushroom, Scented with Truffle Oil,  
Oregano, Rocket (VD/G) \$28.00**

**Melanzane Parmigiana, Fior di Latte, Eggplant, Parmesan,  
Olives, Sliced Onion, Basil Pesto (VD/G/N) \$24.00**

**Dessert**

**House Made Tiramisu (N/D/E) \$18.00**

**Caramelized Apple & Raisins Compote,  
House Made Granola (N/G/VG) \$18.00**

**Fluffy Dark Chocolate Flan (E/D) \$18.00**

**Local cheese platter, all the trimmings (G) \$22.00  
(1 person)**

While Cleveland Estate will endeavor to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

Please advise a member of staff of any allergens.

Allergen Descriptions: V: Vegetarian, VG: Vegan, N: Contains Nuts, E: Contains Egg,  
D: Contains Dairy, G: Contains Gluten, SE: Contains Seafood, SF: Contains Shellfish, P:  
Contains Poultry, M: Contains Meat

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6 People & above  
*\$95 per person*

## To Start

**Salumi selection**, Gherkin pickled (G)

## To Share as Mains

**Roasted Free Range Boneless Half Chicken**, With Basil Pesto (D/N)

**Sauteed Broccolini**, Creamy Italian Dressing,  
Toasted Sliced Almond (V/E/N)

**Spinach & Ricotta Dumpling**,  
Arrabbiata Sauce (V/N/D/G/E)

**Warm Cos Hearts**, Black Garlic Caesar, Shaved Parmesan,  
Crouton Slices (V/D/G/E)

## Fresh Wood Fired Pizzas -Choose 2 Pizzas

**Margherita**, Fior di Latte, Cherry Tomato,  
Olive Oil (V/D/G)

**Prosciutto di Parma**, Fior di Latte, Rocket, Shaved Parmesan,  
Balsamic Glaze (D/G/M)

**Diavola**, Fior di Latte, Hot Sopressa, Red Onion,  
Pickled Jalapeños & Chilli (D/G/M)

**Quattro Formaggi & Mushroom**, Scented with Truffle Oil,  
Oregano, Rocket (V/D/G)

**Melanzane Parmigiana**, Fior di Latte, Eggplant, Parmesan,  
Olives, Sliced Onion, Basil Pesto (V/D/G/N)

## Dessert

**House Made Tiramisu** (N/D/E)

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