

## CARRIAGE HOUSE RESTAURANT

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 shared Wood-Fired Pizzas, a dinner with a loved one or just a casual coffee with friends, the Carriage House 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.

**Hotel Manager**  
Mariel Sloane

### Something to Start

**Salumi selection** Gherkin Pickled (G) **\$18.00**

**Marinated Sicilian Olives** (VG) **\$4.50**

**Bocconcini 'Caprese'** Cherry Tomato, Basil Pesto, Balsamic Glaze, Rocket (V/D/N) **\$16.00**

**'Baba Ghanoush'** Smoky Eggplant, Yoghurt, Tahini Dip (V/D/G) **\$14.00**

**Cheesy Arancini Balls** (V/N/G/E) **\$16.00**

**Chunky Chips** with Black Garlic Aioli (VG/E) **\$12.00**

### Something Larger

**Sautéed Broccoli** Creamy Italian Dressing, Toasted Sliced Almond (V/E/N) **\$16.00**

**Warm Cos Wedge** Black Garlic Caesar, Shaved Parmesan, Crouton Slices (V/D/G/E) **\$14.00**

**Linguine Ai Frutti Di Mare** Mussel, Vongole, Prawn, Arrabbiata Sauce (N/D/G/E) **\$38.00**

**Black Angus Beef Scotch Fillet** cooked medium Port Wine Jus 300g **\$45.00**

**Baked Whole Goulburn River Rainbow Trout**, Arrabbiata Sauce, Tuscan Herbs 300-400g **\$45.00**

**Roasted Free Range Boneless Half Chicken** with Basil Pesto (2 Person) (D/N) **\$36.00**

### Wood Fried Pizza

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

**Prosciutto di Parm Fior di Latte**, Rocket, Shaved Parmesan, Balsamic Glaze (D/G) **\$28.00**

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

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

### Something Sweet

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

**Wild Berry Compote**, House Made Crumble and Passionfruit Coulis (N/G/VG) **\$18.00**

**Chocolate Mousse Tart** (E/D) **\$18.00**

**Local Cheese Platter with all the Trimmings** (G) **\$22.00**  
(1 person)

While Cleveland Estate will endeavour 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