

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) **\$22.00**

Kingfish Crudo, Fried Capers, Lime & Mint Dressing **\$28.00**

Mushroom Arancini, Aioli, Rocket (V/N/D/G/E) **\$19.00**

Marinated Olives (VG) **\$8.00**

Burrata, Roasted Pepper, Balsamic Glaze (V/D) **\$19.00**

Smoky Eggplant, Yoghurt Dip, Focaccia (V/D/G/N) **\$16.00**

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

Something Larger

Sautéed Broccolini Creamy Italian Dressing,
Toasted Almond (V/E/N) **\$19.00**

Warm Cos Wedge Black Garlic Caesar, Shaved Parmesan
(V/D/G/E) **\$19.00**

Rigatoni Spicy Vodka, San Marzano tomatoes, Jersey cream,
Almond pangrattato (D/E/G/N) **\$26.00**

Black Angus Beef Scotch Fillet (cooked medium), Confit Pearl
onion, Port Wine Jus 300g **\$48.00**

Baked Whole Goulburn River Rainbow Trout,
Arrabbiata Sauce, Tuscan Herbs 300-400g **\$48.00**

Roasted Free Range Boneless Half Chicken
with Salsa Verde (2 Person) **\$38.00**

Roasted Cauliflower Steak, Tahini, Pomegranate reduction (VG) **\$26.00**

Something Sweet

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

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

Chocolate Mousse Tart (E/D/N/G) **\$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