

CARRIAGE HOUSE RESTAURANT

Nestled in the heart of Lancefield, among the rolling hills of the Macedon Ranges, our vineyard stretches across four acres of cool-climate vines—from crisp Sparkling Chardonnay to elegant Pinot Noir. We're proud to be home to the region's only underground cellar door.

Simultaneously vibrant and tranquil, the Macedon Ranges is a place to slow down and rejuvenate in nature.

Our wonderful team are excited to welcome you to lunch and dinner overlooking Mount William; invite you to relax, expend as little energy as possible and take in the warmth of our food, our beverage and our hospitality.

Mariel Sloane, General Manager

Something to Share

Burrata, grilled zucchini, pickled fennel, pumpkin seeds (GF) **\$20**

Silent Way Riesling, Macedon Ranges \$14

Bread and Dips, Olive tapenade, tomato tapenade **\$18**

Lindenderry Macedon Ranges Pinot Gris \$17

Pumpkin Arancini, Truffle aioli (Vegan,GF) **\$20**

Double Oak Chardonnay, Macedon Ranges. \$17

Cured meats, marinated olives, marinated vegetables, bocconcini **\$28**

Hanging Rock Rose, Macedon Ranges \$14

Something Larger

Market Fish, acqua pazza (GF) **\$42**

Vinent Tremblay Chablis, Burgundy. \$19

Goulburn Valley Ribeye steak (400g), cucumber and fennel salad,

Salmoriglio (GF) **\$69**

Montefilli Chianti Classico, Tusany, IT. \$21

Rigatoni Pasta, Fellow Vodka, pangrattato **\$39** *GF available*

Double Oak Chardonnay, Macedon Ranges. \$17

Lemon & thyme Chicken, cheesy polenta, mushrooms, tarragon sauce (GF) **\$42**

Lindenderry Macedon Ranges Pinot Noir. \$19

Wood-Fired Pizzas

Margherita, cherry tomatoes, Basil **\$26**

Diavola nduja, onion **\$28**

Funghi, mixed mushrooms, onion, rocket, balsamic **\$27**

Pork and fennel sausage, olives, onion **\$28**

Sides

Beetroot Salad

ricotta cheese, cab Sav vinegar, pine nuts, fresh herbs (GF) **\$12**

Roasted pumpkin

Caramelized onion cream sauce salsa verde, toasted almonds (Vegan,GF) **\$12**

Chunky Chips

parmesan cheese, truffle mayo (GF) **\$12**

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