

Please note this is a sample menu subject to change according to seasonal produce available.

## THE CELLAR DOOR MENU - EASTER 2025

Embrace a relaxed approach to dining here at our cellar door inviting you to unwind and savour the simple pleasures of our region.

Our cellar door menu offers a laid-back selection of dishes, each crafted to celebrate the vibrant flavours and fruits of the Mornington Peninsula.

Join us this Easter to enjoy a leisurely afternoon where the focus is on good food and wine, good company, and the beauty that surrounds us. Sit back, relax, and indulge, where else would you rather be.

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| Pomme frites, Aioli                                  | 14 |
| Marinated Mount Zero olives                          | 16 |
| Homemade pork terrine, Cornichons, Mustard           | 22 |
| Appellation Oysters (4)                              | 26 |
| Prosciutto, Spanish Guindillas                       | 28 |
| Four cheeses, Condiments, Crackers                   | 40 |
| <i>Woodfire Pizza's</i>                              |    |
| Margarita - Tomato, buffalo mozzarella, fresh basil  | 26 |
| Hawaiian - Tomato, fior di latte, ham & pineapple    | 28 |
| Smoked Chicken - Tomato, fior di latte, red pepper   | 32 |
| San Daniele - Prosciutto, buffalo mozzarella, rocket | 32 |

2025 AGFG Hatted Restarant



A 15% surcharge applies on all public holidays & Sunday.