

**MT  
MAC  
EDON  
WINERY**

*10% Sunday and 15% Public Holiday Surcharge will be applied*



## STARTERS

Confit Duck Croquettes, Tarragon Aioli (4)		<b>\$18</b>
Slow Braised Pork Belly, Black Barley Salad, Pickled Peach & Crackle	<i>GF/DF</i>	<b>\$22</b>
Heirloom Tomatoes, Whipped Ricotta, Pickled Eggplant, Saltbush, Linseed Cracker	<i>GF/V/VE</i>	<b>\$21</b>
Cured Wild Kingfish, Apple Celery Remoulade, Beetroot Salt & Pickled Shallot	<i>GF/DF</i>	<b>\$24</b>

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## MAINS

Macedon Ranges Duck Breast, Watercress Puree With Roast Turnip & Plum Jus	<i>GF/DF</i>	<b>\$47</b>
Ravioli Of Goats Cheese And Leek With Forest Mushrooms & Chive Dressing	<i>V</i>	<b>\$38</b>
Southern Ranges Eye Fillet 200g, Wood Roasted Onion With Whipped Celeriac & Lemon Thyme	<i>GF</i>	<b>\$49</b>
Grass Fed Dry Aged Scotch Fillet 400g, Fermented Beetroot & Black Garlic Jus	<i>GF</i>	<b>\$59</b>

*Steaks Served With House Mustard Service*

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## ACCOMPANIMENTS

House Made Rye Bread, Cultured Butter & Charcoal Salt	<i>V</i>	<b>\$12</b>
Wood Roasted Kipfler Potatoes With Romesco	<i>GF/DF</i>	<b>\$14</b>
Broccoli, Preserved Lemon Dressing With Macadamia Cream	<i>GF/DF</i>	<b>\$15</b>
Braised Brussel Sprouts, Chimmichurri & Yeast	<i>GF/DF/V</i>	<b>\$14</b>

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## DESSERT

Chocolate, Fig & Wattleseed Pudding With Orange Syrup & Dark Chocolate Ice Cream	<i>V</i>	<b>\$21</b>
Poached Strawberries, Pistachio Wafer & Elderflower Syrup	<i>V</i>	<b>\$17</b>
Farmhouse Cheese, Wood Roasted Pear, Honeycomb & Sesame Cracker	<i>GF/V</i>	<b>\$24</b>

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<b>SPARKLING</b>	<i>150ml</i>	<i>250ml</i>	<i>Bottle</i>
UUMM Sparkling Brut Riverina NV	12	N/A	58
Blanc De Blanc Mount Macedon Winery 2022	15	N/A	65
Crémant Macedon Ranges 2020	17	N/A	75

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## **WHITE**

Pinot Gris Central Victoria 2023	15	23	70
Chardonnay Mount Macedon Winery 2022	18	28	80
Chardonnay Mount Macedon Winery 2023	17	25	75
Chardonnay Macedon Ranges 2021	16	24	72
UUMM Rose` Riverina 2023	14	22	60

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## **RED**

Pinot Noir Macedon Ranges 2021 ( <i>Sulphur Free</i> )	12	20	55
Pinot Noir Mount Macedon Winery 2022	18	28	85
Pinot Noir Mount Macedon Winery 2023	17	26	82
Sangiovese Central Victoria 2021	16	24	72
Shiraz Heathcote 2021	16	24	72
Shiraz Central Victoria 2023	18	28	80
UUMM Cabernet Merlot Riverina 2022	15	23	70

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## **FORTIFIED**

Mistelle Macedon Ranges NV	14	N/A	60
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## **BEER & CIDER**

Mount Macedon Winery Session Ale	11
Mount Macedon Winery Draught	11
Cascade Premium Light	8
Daylesford Cider Session Cider	13

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## **SPIRITS**

Mountain Gin	14
Mountain Vodka	14
Bacardi Rum	13
Captain Morgan	13
Johnny Walker Red	13
Makers Mark Whiskey	13
Glenfiddich Single Malt	16

## COCKTAILS

**Tommy's Margarita.** 20

*Mountain tequila, agave syrup, lime juice*

**Negroni** 23

*Mountain gin, campari, sweet vermouth, dried orange*

**French Martini** 22

*Mountain vodka, Chambord liqueur, pineapple juice, dehydrated fruit garnish*

**Espresso Martini** 22

*Mountain vodka, Kahlua liqueur, sugar syrup, espresso coffee*

**Virgin Pine-Lime** 14

*Pineapple and lime juice, tonic water, honey*

## SOFT DRINK

Coke / Coke No Sugar	5
Ginger Ale	5
Raspberry Lemonade / Lemonade	5
Lemon Lime & Bitters	7
Soda Water / Tonic Water	5
Hepburn Springs Sparkling Mineral Water 700ml	9

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## JUICE

Orange	5
Apple	5

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## TEA & COFFEE

Tea served by the pot	6
<i>English Breakfast, Peppermint, Green, Lemongrass &amp; Ginger</i>	
Barista made coffee	5
<i>Double shot</i>	5.5
Hot chocolate	6
<i>Almond or soy milk</i>	Add 1

## THANK YOU

Our passion is on your plates and in your glasses and we hope you enjoyed every element of this experience.

We would like to thank you for sharing this meal with us, and for supporting many farmers and producers that we work with from all over the region.

- MMW Team