

**MT
MAC
EDON
WINERY**

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

Two Course \$75pp | Three Course \$95pp

ENTREE

Beetroot Agnolotti, Sage Butter, Aged Pecorino

Brined & Smoked Macedon Duck Breast, Daikon, Rhubarb Puree, Shiso

Pork Belly, Fennel & Broad Bean Puree, Roasted Shallots, Crackle



MAIN

Rainbow Trout, Wood Roasted Carrot Puree, Edamame, Sorrell & Finger-lime Dressing

Spring Lamb Shoulder, Charred Broccolini, Tahini Yoghurt, Salsa Verde, Salt Bush

Eye Fillet, Charred Baby Leeks, Smokey Brisket Croquette, Black Garlic Jus

SIDES *included*

Endive Salad

Hand Cut Chips, Rouille Aioli



DESSERT

Chocolate Espresso Creme Brûlée, Wattleseed Madelines

Basque Cheesecake, Blood Orange Compote, Lemon Gelato

Farmhouse Cheese Selection, House Made Crackers, Muscatels, Honey Roasted Pear

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SINGLE VINEYARD ESTATE	<i>150ml</i>	<i>250ml</i>	<i>Bottle</i>
Blanc De Blanc Mount Macedon Winery 2022	15		65
Chardonnay Mount Macedon Winery 2022	16	24	72
Pinot Noir Mount Macedon Winery 2022	18	26	85
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SPARKLING			
UUMM Sparkling Brut Riverina NV	12		58
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WHITE			
Riesling Macedon Ranges 2019	15	23	70
Pinot Gris Central Victoria 2023	15	23	70
Chardonnay Macedon Ranges 2021	15	23	70
UUMM Rosé Riverina 2021	14	22	60
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RED			
Pinot Noir Macedon Ranges 2021	17	25	75
Sangiovese Central Victoria 2021	16	24	72
Shiraz Heathcote 2021	16	24	72
UUMM Cabernet Merlot Riverina 2021	15	23	70
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FORTIFIED	<i>60ml</i>		
Mistelle Macedon Ranges NV	14		70

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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

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
<i>Mountain tequila, agave syrup, lime juice</i>	
Negroni	23
<i>Mountain gin, campari, sweet vermouth, dried orange</i>	
French Martini	22
<i>Mountain vodka, Chambord liqueur, pineapple juice, dehydrated fruit garnish</i>	
Espresso Martini	22
<i>Mountain vodka, Kahlua liqueur, sugar syrup, espresso coffee</i>	
Virgin Pine-Lime	14
<i>Pineapple and lime juice, tonic water, honey</i>	

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SOFT DRINK

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

JUICE

Orange	5
Apple	5

TEA & COFFEE

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

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THANK YOU

Our passion is on your plates & in your glasses.
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 & producers we
work with from all over the region.

- *MMW Team*