



Welcome to Mount Macedon Winery!

We admire the growers, farmers, foragers and the people who put passion into how they produce their produce.

This is why we source seasonal ingredients that are at their optimum and wherever possible, grown, harvested or made sustainably within the Macedon Ranges.

Enjoy the simplicity of our menu, relaxed style of dining and the panoramic views of the country surrounds.

Be sure to tag us @mountmacedonwinery #mountmacedonwinery so we can join in on your experience.

Grazing

Garlic & herb flatbread - 14

Home made garlic infused olive oil spread over a round flatbread, topped with dried garden herbs and a sprinkle of parmesan

Artisanal bread & dips - 14

Fresh Macedon Ranges sourdough served with two homemade dips. Please see our friendly staff for details on this season's dips

Macedon Ranges grazing board For two - 26 For four - 38

Goldfields Farmhouse cheeses, dips, Fabbris cured meats and a variety of seasonal fruit & nuts served with fresh sourdough & crackers

Pizza

Vegetarian - 18

Slow roasted pumpkin and red onion, marinated feta, topped with basil pesto, semi roasted pine nuts and fresh rocket

MMW special - 18

Istra chorizo, slow roasted red onion and capsicum topped with red chilli

Spiced lamb - 18

Moroccan spiced lamb, slow roasted red onion, marinated feta, topped with fresh spinach and house made dill tzatziki

Potato Prosciutto - 18

Garlic sauce topped with slow roasted potato, Fabbris prosciutto, garden rosemary and fresh rocket with a sprinkle of pine nuts and parmesan

Gluten free pizza bases - 2 extra

Kids Margarita Pizza - 12

For any special dietary requirements, please speak with our friendly staff.



Sweet

Homemade scones - 8

Freshly made MMW scones served with local strawberry jam and whipped cream

Drinks

Wine

2018 Sparkling

Mount Macedon Winery

Glass - 11 | Bottle - 45

2019 Pinot Gris

Macedon Ranges

Glass - 10 | Bottle - 42

2019 Blended Rosé

Macedon Ranges

Glass - 10 | Bottle - 42

2017 Chardonnay

Mount Macedon Winery

Glass - 12 | Bottle - 50

2019 Pinot Noir

Mount Macedon Winery

Glass - 14 | Bottle 60

2016 Reserve Pinot Noir

Mount Macedon Winery

Glass - N/A | Bottle 75

Beer

MMW Pale Ale - 9

Mount Macedon Winery

MMW Lager - 9

Mount Macedon Winery

Mt Macedon Pale Ale - 9

Holgate Brewhouse

Norton Lager - 9

Holgate Brewhouse

Furphys Refreshing Ale - 7

Petillant Apple Cider - 9

Daylesford Cider Co.

Cascade Premium Light - 7

Non Alcoholic

Coca Cola, Diet Coca Cola, Lemon Lime & Bitters, Lemonade, Raspberry, Ginger Ale - 4

Sparkling Mineral Water, Soda Water, Tonic Water - 4

Orange Juice, Apple Juice - 4



Drinks

Hot Drinks

Coffee - 4.5

Barista made coffee using locally roasted *Moto Bean* coffee beans

Tea - 4

Indian Black
Peppermint
Lemongrass & Ginger

Hot Chocolate - 4.5

Soy Milk - 1 extra

Double shot - 50 cents

Takeaway - 1

Spirits

Mountain Gin - 12

Bacardi White Rum - 10

Finlandia Vodka - 10

Bombay Sapphire Gin - 10

Johnny Walker Scotch - 10

Wind Turkey Bourbon - 10

Jack Daniels - 10

Captain Morgans - 10

Makers Mark Bourbon Whiskey - 12

Glenfiddich Single Malt Whiskey - 15

Thank you for wining and dining at Mount Macedon Winery.

As well as opening our doors for lunch and wine tastings, we also host events!

We love putting together celebrations for weddings, birthdays, christenings, anniversaries and all other special occasions.

For all enquiries and to receive a tailored package, please speak with one of our friendly staff for more information or email us at info@mountmacedonwinery.com.au

We look forward to seeing you next time!



Welcome to Mount Macedon Winery!

We admire the growers, farmers, foragers and the people who put passion into how they produce their produce.

This is why we source seasonal ingredients that are at their optimum and wherever possible, grown, harvested or made sustainably within the Macedon Ranges.

Enjoy the simplicity of our menu, relaxed style of dining and the panoramic views of the country surrounds.

Be sure to tag us @mountmacedonwinery #mountmacedonwinery so we can join in on your experience.

Grazing

Garlic & herb flatbread - 14

Home made garlic infused olive oil spread over a round flatbread, topped with dried garden herbs and a sprinkle of parmesan

Artisanal bread & dips - 14

Fresh Macedon Ranges sourdough served with two homemade dips. Please see blackboard for details on this season's dips

Macedon Ranges grazing board For two - 26 For four - 38

Goldfields Farmhouse cheeses, dips, Fabbris cured meats and a variety of seasonal fruit & nuts served with fresh sourdough & crackers

Pizza

Vegetarian - 18

Slow roasted pumpkin and red onion, marinated feta, topped with basil pesto, semi roasted pine nuts and fresh rocket

MMW special - 18

Istra chorizo, slow roasted red onion and capsicum topped with red chilli

Spiced lamb - 18

Moroccan spiced lamb, slow roasted red onion, marinated feta, topped with fresh spinach and house made dill tzatziki

Potato Prosciutto - 18

Garlic sauce topped with slow roasted potato, Fabbris prosciutto, garden rosemary and fresh rocket with a sprinkle of pine nuts and parmesan

Gluten free pizza bases - 2 extra

Kids Margarita Pizza - 12

For any special dietary requirements, please speak with our friendly staff.