

WHARF TO WINERY

All guests are entitled to one entrée, one main and one drink as a part of your package, any additional items need to be paid for before leaving Morrison's winery. Tasting can be done at the bar along with cellar door sales. One menu per table please.

Total Entrée

_____ Toasted corn bread, whipped leek, house made ricotta, honey (v)

_____ Fried Squid crepe, pickled cabbage, bacon jam*

_____ Chicken and sweetcorn croquettes, black pepper gel, chicken crackle*

Main

_____ Beer battered market fish, potato and spec, fennel and cherry tomato salad, tartare and lemon**

_____ Korean style pork belly, coconut rice, pickled vegetable, carrot slaw, sambal*

_____ Baked baby cauliflower, cauliflower puree, pickled shitake, macadamia crumb (v)

Sides (additional cost)

_____ Chips** \$10

_____ Sauteed brussel sprouts, ginger beer glaze *(vg) \$12

*Gluten Free | **Gluten free upon request | (V) Vegetarian | (VG) Vegan
Please inform staff of any dietary requirements

Beverage selection

Morrison's White

_____ N.V Sparkling

_____ Pink Fronti (Sweet)

_____ Sauvignon Blanc

_____ Unwooded Chardonnay

Morrison's Red

_____ Cabernet Sauvignon

_____ Hunters Blend (Shiraz, Cabernet Sauvignon, Merlot)

Beer

_____ Carlton Draught

_____ Carlton Dry

_____ Great Northern

_____ Cooper's light

Soft Drink

_____ Coke

_____ Coke Zero

_____ Lemonade

_____ Dry Ginger