



Staff use only		
Table no.		
Voucher	Y	N

Adult ticket holders are entitled to **one** entrée, **one** main and **one** drink as a part of their package, any **additional food and beverage items need to be paid for before leaving Morrison's winery**. One menu per table please.

Please inform staff members of any dietary requirements

Entrée

_____ Buttermilk Fried Chicken, wild rocket and red onion salad and macerated pickled grapes (GF,NF)

_____ House Cured Fish & Artisan Sourdough, whipped vegan ricotta (V*, VG,GF,DF)

_____ Slow Cooked Beef croquettes, tangy chamoy glaze & micro herbs

Main

_____ 42 hour Braised Beef Cheek, Velvet potatoe puree, port wine jus, crispy carrot (GF, NF)

_____ Flame grilled Chicken breast, toasted barley pilaf & chimichurri salsa (GF, NF)

_____ Heritage Beetroot & Orange Risotto, candied ginger, parmesan wafers (*V, DF)

Sides (extra cost)

_____ House Salad, rocket, pickled fennel & parmasen, pear & poppy seed dressing - \$18

_____ Roast pumpkin, mixed nuts, lime, fetta *Gf Df* V* \$18

_____ Pomme frites, salt, housemade beetroot ketchup \$18



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Beverage selection

N.V Sparkling
 Unwooded Chardonnay
 Sauvignon Blanc
 Pinot Grigio
 Pink Fronti Moscato
 Tempranillo
 Shiraz
 Cabernet Sauvignon
 Carlton Draught
 Carlton Dry
 Great Northern Super Crisp
 Coopers Light
 Great Northern Zero

Coke Apple Juice
 Coke Zero Pineapple Juice
 Sprite Orange Juice
 Dry Ginger Ginger Beer
 Lemon Squash
 Raspberry

Kids Meals (Extra Cost)

Chicken Tender and chips **\$15**
 Battered fish, chips *Df* **\$15**
 Pasta, rich tomato sauce *Df Gf** **\$15**

Dessert Menu

Basqued Burnt Cheesecake **\$21**
 Ricotta Blintzes **\$21**
 Milk and Wild Honey pudding **\$21**

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 Pinot Grigio
 Pink Fronti Moscato
 Tempranillo
 Shiraz
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 Carlton Draught
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