

today @ barmah park vineyard cafe

TO START-

italian ciabatta bread served w dukkah, 7
cherry balsamic and local olive oil **GF**

garlic, cheese and herb ciabatta 7

house made dips plate served w/ toasts 17
naan bread, grissini & marinated olives **GF**

TO SHARE-

barmah park meze **plate for two** 48
(or to be shared as an entrée for 4 or more)

smoked salmon, crab cakes , gypsy ham,
tomato tart, crispy sea salt calamari,
chorizo sausage, mediterranean vegetable
salad, dip, handmade grissini & toasts
wine suggestion- white pinot

LIGHTER LUNCH-

tasmanian smoked salmon roulade 19
w/ feta, watermelon & snow pea tendil
salad, yarra valley caviar, drizzled w/ dill &
caramelized lemon yoghurt dressing **GF**
wine suggestion – pinot gris

oven roasted cherry tomato tart 19
w/ caramelized onion & goats curd, served
w/ rocket & capsicum coulis **V**
wine suggestion – sparkling shiraz

parmesan & herb crusted chicken 19
on a char grilled capsicum, spinach, feta
& avocado salad, drizzled w/ balsamic
reduction & ev olive oil **GF**
wine suggestion – chardonnay

trevally, crab & corn cakes 19
w/ thai style salad of tomato, cucumber &
red onion w/ ginger lime mayonnaise **GF**
drink suggestion - sparkling semillon

LUNCH-

crispy sea salt calamari 19/25
w/ szechuan pepper, asian style salad,
caramelized orange soy dressing **GF**
wine suggestion – pinot gris

house made bay scallop & snapper 25
ravioli with spinach & julienne
vegetables, finished with a barmah park
sparkling semillon cream reduction
wine suggestion – sparkling semillon

chorizo, prawn & chicken paella 23
oven baked w/ peas, roasted capsicum &
smoked paprika finished with parsley &
fresh lemon wedges **GF**
wine suggestion – cabernet

house made angel hair pasta 21
tossed w/ basil pesto cream , sun dried
tomatoes & baby spinach, finished w/
shaved parmesan & fresh herbs **V**
wine suggestion – pinot noir

barmah chicken burger 23
w/ mesclun ,maple baked bacon,
avocado, red onion, seeded mustard
mayo & served w/ house made spicy
tomato relish & chunky chips **GF**
wine suggestion – white pinot

fish of the day grilled and served on a 25
preserved lemon & chive rosti, w/ a rocket
& caramelized onion salad, topped with
remoulade sauce **GF**
wine suggestion – pinot gris

eye fillet salad 26
grilled m/r, topped w/ shaved parmesan,
rosemary & extra virgin olive oil served on a
roasted root vegetable, garlic aioli &
rocket salad
wine suggestion – cabernet

SIDES-

rocket, pear & parmesan salad 8
spinach, pumpkin, fetta & pine nut salad 8
wedges w/ sour cream and sweet chilli 8
chunky chips with tomato relish 8

KIDS-

battered fish & chips **or** 15
grilled chicken strips and chips
includes fruit juice pop top & a choc top

CHEESE-

local “blue bay” cheese plate 15
- consists of **one** or more cheeses of your
choice, served w/ mixed fruit compote,
fig & walnut toasts, water crackers
& handmade grissini
add more additional cheeses - \$5
can choose from tasty, blue, brie
& marinated fetta

'GF' denotes meals that **can** be made gluten free
No splitting of bills – payment as one table pls
Ask about our function menus and catering

take home some of our house made dukkah or
spicy tomato relish. They are available for purchase

grape · food · wine

