



CELLAR DOOR SUMMER

Our Cellar Door Summer Menu has been designed to share with friends and family. Choose 1 or 2 dishes, a board or more, pour a glass of wine and sit back to enjoy the view.

Thick-Cut Fries + Saltbush Salt + Lime Mayonnaise \$12 (gf, df)

Pork Belly bao bun, Cucumbers, Pickled Radish, Coriander, Gochujang Mayo
\$8 each (df)

Roasted Peach, Fennel, Burrata, Candied Pecans, Basil & Mint,
Lemon Myrtle Oil \$20 (gf, vg)

Warm Spiced Australian Olives, Extra Virgin Olive Oil,
Merritts Creek Toasted Sourdough (gf)(df) \$16

SHARING BOARDS

Charcuterie Board \$60

Chef's' Selection of Artisanal Cured Meats, EVOO, Dukkah, Piccalilli,
Nan's Tomato Relish Lavosh, Olives, Garlic Sourdough (gfo)

+ Add your choice of Cheddar or Brie for \$4

Rosalie House Cheese Board \$50

Adelaide Hills Triple Cream Brie, Bay of Fires Cheddar,
12-month Aged Manchego, Berry Creek Oak Blue Cheese, Quince Paste,
Fig Jam, House Pickles, Falwasser Crackers (gf)

++ Our boards are designed to share between 2 to 3 people. We pride ourselves in using top quality local produce and Australian cured meats and cheeses.

Our menu is seasonal and subject to change. One bill per table.