

fowles wine

ANTIPASTI

9ea

Arancini with aioli
Spiced pumpkin, pine nuts and yogurt
Slow roasted tomatoes with goats cheese
Crumbed eggplant
Marinated Avenel mushrooms
Pumpkin frittata
Caponata
(Sicilian eggplant casserole)
Mt Zero warm marinated olives

CHARCUTERIE

10ea

Avenel smoked ham
Pork and pistachio terrine
Pork and rabbit rilette
Chorizo
Mclvor Veneto salami
Smoked eel (Skipton)
Sevens Creek Wagyu Pastrami
Smoked pork and fennel sausage

CHEESE

10ea

Berrys Creek, Tarwin Blue (Vic)
Le Conquerant, Camembert
(France)
Marcelle petite Comte (France)
Shaw River Annie Baxter (Vic)
A platter of all 4 cheeses 32

GRAZING PLATTERS

Chef Antipasti and/or Charcuterie

30

A chef's choice of 4 items from our antipasti and/or charcuterie selection

Goulburn River Valley Charcuterie

32

Sevens Creek Wagyu pastrami, Seven Hills goat chorizo, Warialda bresaola and Mclvor salami with bread and pickles

Ploughmans

32

Avenel smoked ham, terrine, egg and bacon pie with house-made pickles, a selection of cheeses and fresh bread

LARGE PLATES

REGIONAL PRODUCE

Meredith goats cheese tart with pear and walnut salad

26

Stone Dwellers 2017 Riesling

8

Baked semolina with Avenel mushrooms, Berrys Creek blue cheese and rocket pesto

26

Stone Dwellers 2017 Chardonnay

8

FARM BREEDS

Seared eye fillet (medium rare) with garlic and herb potatoes and caramelised onion herb butter

34

Farm to Table 2016 Cabernet Sauvignon

7

Middle eastern style baby chicken, freekeh, tomato, cucumber, red onion, sumac yoghurt and toasted pita

32

Farm to Table 2017 Chardonnay

7

Market fish, crushed kipfler potatoes, fennel, citrus, asparagus, capers and verjus beurre blanc

34

Stone Dwellers 2018 Vermentino

8

GAME BREEDS

Seared Kangaroo fillet (rare), goat cheese soufflé, beetroot and wattle seed jus

34

Ladies who Shoot their Lunch 2016 Shiraz

9.5

Duck breast (medium), smoked eggplant puree, potato galette and braised fennel

34

Are you Game? 2017 Pinot Noir

7.5

SIDES

Pear, parmesan and walnut salad

9

Peas and peas with garlic and almonds

9

Chips with aioli

6

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DESSERTS



Apple and ginger pudding with butterscotch sauce	12
Lemon tart with citrus syrup	9
Orange and almond cake with orange syrup	9
Chocolate tart with praline icecream and Muscat prunes	12
Affogato with biscotti	8
Scones with cream and jam	9
Raspberry and white chocolate muffin with berries and cream	9
Add a scoop of Gundowring vanilla ice cream	3.5

DRINKS

HOT

Coffee (Undercover Roasters, Bendigo)	
Espresso and Short macchiato	3.5
Flat White, Latte, Cappuccino	4
Soy, Almond milk and double shot	4.5
Mug	5
Mocha, Chai Latte	4
Hot Chocolate	4
Larsen and Thompson Tea	4
<i>Indian Black</i>	
<i>Earl Grey</i>	
<i>Peppermint</i>	
<i>Green Sencha</i>	
<i>Chamomile</i>	
<i>Lemongrass and Ginger</i>	

COLD

Iced Coffee or Iced Chocolate	5.5
Noah's Creative Juices	5
<i>Valencia Orange</i>	
<i>Crushed Apple</i>	
<i>Apple, Peach, Kiwifruit, Mango and Lime</i>	
<i>Apple, Nectarine, Coconut water, Pineapple and Lime</i>	
Coke, Diet Coke	4
Tiro Sparkling Soda	5
<i>Italian Red Orange</i>	
<i>Lemon, Lime and Bitters</i>	
<i>Lemonade</i>	
Splitrock Sparkling Mineral Water (500mls)	4

PLEASE NO SPLIT BILLS.
PLEASE ADVISE YOUR WAIT STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS.