



**SHADOWFAX**

**FOOD**

# shadowfax

Our philosophy in the restaurant is the same as in our winery – to showcase the finest quality regional produce. It begins right here at Shadowfax, with our vineyard and kitchen garden, and continues through to our vineyards in the Macedon Ranges and Geelong, and even manifests in our restaurant's commitment to representing craft breweries and distillers on our drinks list. All of this combines to create an authentic, contemporary dining environment with a Mediterranean influenced menu designed to match with our award winning wines.

## CHARCUTERIE

*served with cornichons, pickles, horseradish cream, ciabatta & brioche crisps*

### CHARCUTERIE BOARD 36

*includes all five meats*

JAMON SERRANO

FENNEL & GARLIC FINOCCHIONA

DUCK LIVER PATÉ

DE PALMA BRESAOLA

CHORIZO PAMPLONA (GRILLED)

*add one Aussie cheese + \$15*

## WOOD FIRED PIZZAS & BREAD

*gluten free pizza bases available +\$4*

NAPOLI / BUFFALO MOZZARELLA / BASIL 20

*add Prosciutto +\$3*

ZUCCHINI FLOWER / SWEET CORN / GOAT'S CHEESE CHEDDAR / HABANERO CHILLI 21

POTATO / CARAMELISED ONION / KAISERFLEISCH BACON / AIOLI 22

MERGUEZ SAUSAGE / ROASTED RED PEPPER / EGGPLANT / PRESERVED LEMON YOGHURT 23

**HOUSEMADE CIABATTA** / DUKKHA / EXTRA VIRGIN OLIVE OIL / CARAMELISED ONION BUTTER 14

## AUSTRALIAN CHEESE

1 piece 15 - 3 pieces 30 or 5 pieces 52

(50 grams per serve)

All cheese is served with house made spiced fruit paste, fig bread, grapes & Lavosh

### **BAY OF FIRES "CLOTHBOUND CHEDDAR"** - *East Coast Tasmania*

This traditional clothbound farmhouse cheddar has a buttery yellow appearance, with a rounded & slightly salty flavour

### **MILAWA KING RIVER GOLD "WASHED RIND"** - *Milawa, Victoria*

This cheese has a soft interior with a slightly gritty rind and a rich, almost smokey, nutty flavour.

### **L'ARTISAN "EXTRAVAGANT" TRIPLE CREAM** - *Timboon, Victoria*

A deliciously thick and creamy hand-ladled triple cream made by french cheese maker Matthieu Megard

### **WOOMBYE "TRUFFLED" TRIPLE CREAM BRIE** - *Woombye, Queensland*

*A rich, ripe & indulgent combination of triple cream with long lasting earthy truffle flavour, yum!*

### **RED HILL "GRANNY'S BLUE"** - *Red Hill, Victoria*

Dense style blue, pronounced floral aspects, rich & buttery, velvet mouth feel



## SMALL

- OYSTERS / FRESHLY SHUCKED / CHARDONNAY VINAIGRETTE 4 each
- SALT & PEPPER CAULIFLOWER / SMOKED ALMONDS / CAPER & RAISIN PUREE 17
- BURRATA / GRILLED PEACH / SUNFLOWER SEED GRANOLA / BASIL 17
- SEARED CALAMARI SALAD / CUCUMBER / MINT / TOMATO / LEMON DRESSING 18
- BEETROOT & VODKA CURED KINGFISH / CITRUS / GOATS CURD / GARDEN HERBS 19
- LAMB NOISETTE / MEREDITH PEPPERBERRY CHEVRE / ZUCCHINI / CAPSICUM & RED ONION SALSA 21

## MAIN PLATES

- PENNE / HEIRLOOM TOMATOES / GARDEN PEAS / GARLIC / BASIL / PERSIAN FETA 28  
*2017 Sauvignon Blanc - Adelaide Hills*
- SPAGHETTI / WA SCAMPI / GARLIC / LEMON / PARSLEY / WHITE WINE / BOTTARGA 32  
*2016 Riesling - Geelong*
- ROASTED SPATCHCOCK / FIGS / PICKLED WALNUTS / CHARRED SHALLOTS 36  
*2017 chardonnay - macedon ranges*
- GOLDBAND SNAPPER FILLET / WHITE GAZPACHO / ASPARAGUS / SEARED SEA SCALLOP 38  
*2017 Pinot Gris - Geelong*
- MARKET STEAK / GARLIC & PARSLEY SAUCE / FENNEL SALAD / MUSTARD m.p  
*2017 "K Road" Shiraz - Werribee*

## SALADS & VEGETABLES

- POLENTA CHIPS / SMOKED TOMATO JAM 10  
HAND CUT CHIPS / AIOLI 9
- GARDEN LEAVES / PICKLED FENNEL / SEEDS / PARMESAN 9
- RAW WERRIBEE SALAD / BROCCOLI / CAULIFLOWER / FENNEL / CURRANTS 12
- BASIL INFUSED FRAGAPANE FARMS BABY GEM LETTUCE / LEMON / PECORINO 10

## SWEET

- SHADOWFAX'S FAMOUS TIRAMISU / COFFEE ANGLAISE 15
- RUBY CHOCOLATE CHIBOUST / STRAWBERRIES & MANGO 15
- GINGERBREAD CAKE / BRANDY CUSTARD / CHRISTMAS PUDDING ICE CREAM 15
- AFFOGATO / CHOCOLATE ICE CREAM / ESPRESSO / GRAND MARNIER / CROSTOLI 16.50

