



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

VENISON SALAMI

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

CHARRED LEEK / TALEGGIO /

PARSLEY 21

CONFIT DUCK / CARAMELISED ONION /

BACON/ CHIVES 23

VENISON SALAMI / RADICCHIO /

DRAGONCELLO SAUCE 22

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*

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

L'ARTISAN "EXTRAVAGANT" TRIPLE CREAM - *Timboon*

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

L'ARTISAN "LE ROUGE" WASHED RIND - *Timboon*

very strong with vigorous pungent flavours, yet complex with a surprisingly oozy texture when ripe, yum

RED HILL "VENUS" BLUE - *Red Hill*

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 29
2017 Pinot Gris - Geelong
- SPAGHETTI / WA SCAMPI / GARLIC / LEMON / PARSLEY / WHITE WINE / BOTTARGA 32
2016 Riesling - Geelong
- ROASTED SPATCHOCK / FIGS / PICKLED WALNUTS / CHARRED SHALLOTS 36
2017 Mataro - Werribee
- MARKET FISH 38
2017 Chardonnay - Macedon Ranges
- MARKET STEAK / GARLIC & PARSLEY SAUCE / FENNEL SALAD / MUSTARD mp
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
- BABY GEM LETTUCE / 10

SWEET

- SHADOWFAX'S FAMOUS TIRAMISU / COFFEE ANGLAISE 15
- RUBY CHOCOLATE CHIBOUST / STRAWBERRIES & MANGO 15
- BLUEBERRY MILLE-FEUILLE / WHITE CHOCOLATE ICE CREAM 15
- AFFOGATO / COFFEE ICE CREAM / ESPRESSO / FRANGELICO / CROSTOLI 16.50

