



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

CHICKEN LIVER & TRUFFLE PATÉ

DE PALMA BRESAOLA

CHORIZO PAMPLONA (GRILLED)

add one Aussie cheese + \$15

WOOD FIRED PIZZAS

gluten free pizza bases available +\$4

NAPOLI / BUFFALO MOZZARELLA / BASIL ²⁰
add Prosciutto +\$3

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

POTATO / CAMELISED ONION /
KAISERFLEISCH BACON / AIOLI ²²

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

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 "SLOOP ROCK GOLD CHEDDAR" - *East Coast Tasmania*

Mild, clean and balanced in flavor Sloop Rock Gold is a semi-hard smooth style of cheddar, yum!

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" BRIE - *Woombye, Queensland*

A delicate white bloom on the outside with a deliciously rich and creamy center

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

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



SMALL

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

OYSTERS / FRESHLY SHUCKED / CHARDONNAY VINAIGRETTE 4 each

SUMMER MELONS / GARDEN TOMATOES / AVOCADO MOUSSE / CHICKPEA / SESAME 17

BURRATA / BEETROOT PUREE / PISTACHIO NUTS / PARSLEY 17

SEARED CALAMARI SALAD / CUCUMBER / MINT / TOMATO / LEMON DRESSING 18

OTWAYS PORK BELLY / WERRIBEE FENNEL / APPLE / HAZELNUTS 19

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

HAPUKA FILLET / SAUCE ROMESCO / BROCCOLI / CHORIZO OIL 37
2018 "Little Hampton" Pinot Gris - Macedon Ranges

MARKET STEAK / POTATO GRATIN / RED WINE BUTTER m.p
2017 Mataro - Werribee

SALADS & VEGETABLES

HAND CUT CHIPS / AIOLI 9

POLENTA CHIPS / SMOKED TOMATO JAM 10

GARDEN BEANS / PERSIAN FETTA 10

GARDEN LEAVES / PICKLED FENNEL / SEEDS / PARMESAN 9

RAW WERRIBEE SALAD / BROCCOLI / CAULIFLOWER / FENNEL / CURRANTS 12

GRILLED BABY GEM LETTUCE / CREME FRAICHE / CRISPY PROSCIUTTO / PICKLED SHALLOTS / PARMESAN 10

SWEET

SHADOWFAX'S FAMOUS TIRAMISU / COFFEE ANGLAISE 15

RUBY CHOCOLATE CHIBOUST / STRAWBERRIES & MANGO 15

FIG & FRANGIPANE TART / HOUSEMADE VANILLA BEAN ICE CREAM 15

AFFOGATO / CHOCOLATE ICE CREAM / ESPRESSO / GRAND MARNIER / CROSTOLI 16.50

