



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

FIELD MUSHROOM / TALEGGIO / AUTUMN
GREENS / ROSEMARY 21

POTATO / CARAMELISED ONION /
KAISERFLEISCH BACON / AIOLI 22

CHORIZO / SOFRITO / OLIVE TAPENADE 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 "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

OYSTERS / FRESHLY SHUCKED / CHARDONNAY VINAIGRETTE 4 each

CONFIT CELERIAC / CHESTNUT PUREE / GRAPES / APPLE & WALNUTS 16

CRISPY BLUE EYE CROQUETTE / ROMESCO NERO 17

SEARED CALAMARI / AJVAR (RED PEPPER & EGGPLANT RELISH) / LIME 18

OTWAYS PORK BELLY / WERRIBEE FENNEL / APPLE / HAZELNUTS 19

MAIN PLATES

MAPLE ROASTED BUTTERNUT PUMPKIN / PERSIAN FETA MOUSSE / MACADAMIA DUKKAH 28

2017 Chardonnay - Macedon Ranges

TAGLIATELLE / KAISERFLEISCH BACON / SHALLOTS / ENOKI / TOMATO / COGNAC / MASCARPONE 29

2018 Minnow Red Blend - Werribee

SPAGHETTI / WA SCAMPI / GARLIC / LEMON / PARSLEY / WHITE WINE / BOTTARGA 32

2017 Riesling - Geelong

MULLOWAY / SMOKED POTATO / BEETROOT / RADISH 38

2018 "Little Hampton" Pinot Gris - Macedon Ranges

250g WAGYU SIRLOIN / POTATO GRATIN / RED WINE BUTTER 42

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

LYONNAISE SALAD / LOCAL GEM LETTUCE / PANCETTA / SHALLOTS / POACHED EGG 13

SWEET

SHADOWFAX'S FAMOUS TIRAMISU / COFFEE ANGLAISE 15

DARK CHOCOLATE SEMIFREDDO / RASPBERRIES / HAZELNUTS 15

FIG & FRANGIPANE TART / HOUSEMADE VANILLA BEAN ICE CREAM 15

AFFOGATO / VANILLA BEAN ICE CREAM / ESPRESSO / MR BLACK COLD DRIP COFFEE LIQUEUR / CROSTOLI 16.50

