

CELLAR DOOR MENU



THE GISBORNE PEAK 3 COURSE LUNCH - 2 PEOPLE \$120.00

Includes Taster's platter for two with a selection of antipasto items, cured meats, two cheeses, home made dips, salad & bread. Second Course is your choice of wood-fired pizza each, glass of wine, then dessert, coffee or tea each.

TASTER'S PLATTER - 2 PEOPLE \$26.50 4 PEOPLE \$45.00

Cured meats, cheeses, a selection of antipasto items including Barb's special dill dip, plus house marinated olives, sundried tomatoes, salad and more. Served with a loaf of warm turkish bread. Extra Bread or Gluten Free Crackers add \$3.00

Wine suggestion: Chardonnay or Pinot Noir

TRIO OF DIPS \$15.00

3 delicious dips made in-house served with warm turkish bread (dips may vary subject to availability)
(Veg) *Wine suggestion: Semillon or Rose'*

BAKED BRIE \$21.00

A round of brie baked in the wood-fired oven with cranberry sauce topped with toasted almonds. Served with warm turkish bread.

Wine suggestion: Chardonnay

FALAFEL PLATE \$19.50

5 lightly spiced Falafels served with a side of salad, beetroot and hommus dips.
(GF, Vegan, Veg) *Wine suggestion: Pinot Noir*

CHICKEN SKEWERS \$22.00

3 chicken skewers served with satay sauce, warm bread and a side of salad.

Wine suggestion: Riesling or Unwooded Chardonnay

SIDES

Cheesy Garlic Bread	\$ 8.00
Garlic Bread	\$ 7.00
Garden Salad	\$ 8.00

DESSERTS \$10.00

Lemon Tart
Chocolate Lava Cake
Apple Raspberry Crumble
Cheesecake with Raspberry topping
Pear Cinnamon and Pistachio Cake (GF)

All served with a side of thickened cream and raspberry coulee

HOT BEVERAGES

Barista Coffee, Chai Latte	\$5.00
Pot of Tea, English Breakfast, Earl Grey, Peppermint, Camomile, Green Tea.	\$4.50
Mug, Soy, Almond milk or Double Shot.	\$ 5.50
Mocha & Hot Chocolate	\$6.00

Special Offer:

Your Choice of Coffee, Dessert
& Glass of Muscat \$20.00

WOOD-FIRED PIZZAS \$22.50

pizzas are 9.5 inches, cut into six pieces, on a thin crust base

TUSCAN

Hot salami, roasted red capsicum, onion, kalamatta olives and mozzarella cheese.

Wine suggestion: Pinot Noir or Shiraz

CHICKEN BBQ

Roast chicken topped with thinly sliced spanish onion, smoked BBQ sauce with mozzarella.

Wine suggestion: Chardonnay or Pinot Noir

CHAR-GRILLED PUMPKIN VEGETARIAN

Pumpkin grilled in our wood-fired oven, sun-dried tomato, baby spinach and mozzarella cheese.

Wine suggestion: Unwooded Chardonnay or Semillon

HAM & CHEESE

Sliced virginian ham and mozzarella cheese.
Simple but delicious.

Wine suggestion: Allegro or Chardonnay

KIDS MARGHERITA \$15.00

Simple Tomato and Cheese... yummy

Drink suggestion: Apple Juice

Seasonal Pizza:

GREEK LAMB \$24.50

Seasoned Lamb Gyros with kalamata olives, roasted red capsicum, spanish onion topped with mozzarella cheese and Tzakziki

Wine suggestion: Pinot Noir or Shiraz

Please Note:

Gluten Free or Vegan pizzas must be pre-ordered (add \$3.00). Extra sauces or bread (add \$3.00)
No spilt bills on weekends. No changes to pizzas. 15% surcharge on Public Holidays.