

CELLAR

Oakway Estate Wines

	Glass	Bottle
sauvignon blanc semillon	\$8	\$20
sauvignon blanc	\$8	\$20
vermentino	\$8	\$25
chardonnay	\$8	\$20
malbec	\$8	\$28
merlot	\$8	\$20
cabernet sauvignon	\$8	\$20
shiraz	\$8	\$28
cabernet merlot	\$8	\$20
moscato dolce	\$8	\$20
old school (fortified)	\$8	\$15

Ned's Brew Club Craft Beer

ask us what is on tap—rotates often

middy	\$7
pint	\$10
sampler (of three)	\$4

SHARED FOOD

Pizza—\$20

pesto margherita (pesto, bocconcini and tomato);
pissaladeire (caramelised onion, feta, olives,);
spanish (chorizo, olives, capsicum, spanish onion)
pizza of the moment (see the chalk board)

Our House Cellar Platter—\$40

cured meats, a selection of local artisan cheeses,
olives, chutney, dried fruit, nuts, crackers

Nibbles Board—\$20

cured meat, local artisan cheese, olives, chutney,
dried fruit, nuts, crackers

Cheeses

st dukes blue from ha ve	\$8
feta from ha ve	\$8
havarti from ha ve	\$8
creamy vintage cheddar from capel valley	\$6

Deli

cured meat	\$5
marinated olives	\$5
chutney	\$3
crackers	\$5

Sweet Tooth

slice of the moment	\$6
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OTHER DRINKS

Cider

spider cider (alcoholic)	\$8
soft cider (non-alcoholic)	\$6

Non-Alcoholic

sparkling water	\$6
lemon lime & bitters	\$4
coca cola—regular, zero and diet	\$4
pepsi	\$4
orange	\$4
solo lemon	\$4
lemonade	\$4

Coffee

local craft roasted seasonal blend (beans); barista espresso, cappuccino, flat white, latté or your request (single shot)	\$4
- extra shot or take away add	\$0.50

Tea

black (normal), darjeeling, english breakfast, earl grey, green and a selection of herbal teas - served by the pot	\$4
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Other hot

hot chocolate	\$4
chai latté	\$4

platters/pizzas available between noon and 3pm,
please order and pay at the counter

oakway estate gourmet food takes time —
relax and enjoy

Ask about our Cellar Club discounts; save up to 30%
on your wine order.



gf options available
food allergies—let us know please