

# Pantry Bites by Night Menu

Toasted garlic ciabatta <i>Ballandean Estate NV Sparkling (light, fine, fruit)</i>	\$6.00 \$6.00
Warmed olives, sourdough <i>Ballandean Estate Semillon Sauvignon Blanc (citrus, herbs)</i>	\$12.00 \$5.50
Popcorn cauliflower, chipotle mayonnaise <i>Ballandean Estate Malvasia (crisp, floral)</i>	\$12.00 \$8.00
Turkey rillettes, caperberries, sourdough <i>Ballandean Estate Messing About Rose (rosehip, strawberry)</i>	\$15.00 \$6.00
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Honey prosciutto, goat's cheese, wild olives <i>Ballandean Estate Malvasia (crisp, floral)</i>	\$15.00 \$8.00
Tea smoked scallops, corn cakes, hollandaise, lime caviar <i>Clovely Estate Blanc de Blanc (lemon, brioche, honey)</i>	\$15.00 \$9.00
Parmesan and cauliflower croquettes <i>Ballandean Estate Malvasia (crisp, floral)</i>	\$12.00 \$8.00
Red pesto meatball hotpot <i>Clovely Estate Sangiovese (currants, red plum)</i>	\$15.00 \$6.50
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Roast pumpkin ravioli, sage brown butter, brie <i>Ballandean Estate Semillon Sauvignon Blanc (citrus, herbs)</i>	\$16.50 \$5.50
Sticky plum lamb shank, mash <i>Ballandean Estate Cabernet Sauvignon (red berries, mint)</i>	\$19.50 \$8.00
Milk braised pork belly, balsamic caramelised fig, mash <i>Ballandean Estate Shiraz/Viognier (spice, black currants, cherry)</i>	\$19.50 \$7.00
Barramundi, ginger miso sauce, wilted greens <i>Ballandean Estate Chardonnay (butter, oak)</i>	\$19.50 \$8.50
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Chocolate tart, pistachio rosewater ice-cream <i>Ballandean Estate White Muscat Liqueur (almond, honey, tropical fruit)</i>	\$12.00 \$6.00
Lemon myrtle syrup cake <i>Ballandean Estate NV Sparkling (light, fine, fruit)</i>	\$12.00 \$6.00
Frozen Sunshine affogato <i>Ballandean Estate White Muscat Liqueur (almond, honey, tropical fruit)</i>	\$8.50 \$6.00
Cheese – vintage cheddar, oat cookies, jaboticaba paste <i>Ballandean Estate Shiraz/Viognier (spice, black currants, cherry)</i>	\$12.00 \$7.00