

CARRIAGE HOUSE

Cleveland Estate · Lancefield · Macedon Ranges

On the table, our menu draws on the vibrant flavors of Mediterranean cuisine, built around seasonal produce and the simple pleasure of sharing a meal, all whilst overlooking Mount William.

Beyond, our vineyard spans four acres of cool climate vines, from elegant Chardonnay to perfumed Pinot Noir.

TO START

House Focaccia cultured butter (V, DFO)	\$12
Warm Olives marinated in herbs and citrus (GF, VG)	\$14
Shark Bay Scallop on the Half Shell dressed with limoncello butter (GF)	\$10
Slow-Braised Beef Croquettes (3) crisp crumbed, diablo aioli	\$19
Whipped Salted Cod & Potato served with potato crisps (GF)	\$17
Chicken Liver Parfait delicate and smooth, with fruit gel (GF)	\$18
Rabbit Rillettes slow-cooked in aromatics, served with crostini (DF)	\$19
Cured Meats & Salumi a selection of Australian charcuterie, local salami, pickled vegetables (GF, DF)	\$26

HANDMADE PASTA

Duck Casarecce rich and earthy ragu of slow-roasted duck, chestnut & spinach (GFO, DF)	\$35
Rotolo di Bolognese silky pasta sheets rolled with rich bolognese sauce baked with Napoli sauce, parmesan (DFO)	\$33
Gorgonzola Gnocchi light potato dumplings served in a warm gorgonzola cream sauce (GFO, V)	\$32

LARGER PLATES

Tomato-Braised Calamari tender calamari in a slow-simmered tomato sugo (GF, DF)	\$30
Bone in Pork schnitzel crumbed and fried, tzatziki	\$34
Tuscan-Spiced Half Chicken roasted in warm spices, romesco sauce (GF, DF)	\$36
1.5 kg T-bone Cooked to your liking, served with salsa verde (GF, DF)	\$125
Whole Roasted Fish Today's catch baked with lemon, fennel & thyme (GF, DF)	\$65

ON THE SIDE

Shoestring Fries , garlic aioli (GF, DF)	\$11
Brussels Sprouts , anchovy pangrattato (VGO)	\$13
Garden Leaves , radish, capsicum, house dressing (GF, VG)	\$10
Creamy Soft Polenta (GF, V)	\$10
Eggplant Caponata , eggplant, red onion, celery, green olives, capers, in a tangy tomato sauce, served with pine nuts (GF, VG)	\$13

SOMETHING SWEET

Tiramisu coffee-soaked sponge, velvet sweet mascarpone cream, cocoa (V)	\$15
Orange Ricotta Cake pistachio and cranberry crumble, double cream (GF, V)	\$15
Honey Panna Cotta poached rhubarb, coffee soil, candied walnuts (GF, V)	\$15
Central Victorian Cheese lavosh, seasonal garnish (GFO, V)	\$26

FEED ME

Let the kitchen take the lead as we showcase seasonal dishes and signature favourites. Our Feed Me menu offers four courses.	\$88
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Please let us know about any allergies or dietary needs.