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.

Please note that a 15% surcharge applies on Public Holidays

TO START

House Focaccia $12
cultured butter (V, DFO, NF)

Warm Olives $14
marinated in herbs and citrus
(GF, NF, VG)

Shark Bay Scallop on the Half Shell (A) $10
dressed with limoncello butter (GF, NF)

Slow-Braised Beef Croquettes (3) $19
crisp crumbed, diablo aioli

Chicken Liver Parfait $18
delicate and smooth, with fruit gel (GF)

Cured Meats & Salumi $26
Australian charcuterie, 'The Meat Room'
salami, pickled vegetables (GF, DF, NF)

HANDMADE PASTA

Duck Casarecce $35
rich and earthy ragu of slow-roasted duck,
chestnut & spinach (GFO, DF)

Rotolo di Bolognese $33
silky pasta sheets rolled with rich
bolognese sauce baked with Napoli sauce,
parmesan (DFO, NF)

Gorgonzola Gnocchi $32
light potato dumplings served in a warm
gorgonzola cream sauce (GFO, NF, V)

LARGER PLATES

Tomato-Braised Calamari (I) $30
tender calamari in a slow-simmered
tomato sugo (GF, DF, NF)

Bone in Pork schnitzel $34
crumbed and fried, tzatziki,
bacon crumb

Tuscan-Spiced Half Chicken $36
roasted in warm spices,
romesco sauce (GF, DF)

1.5 kg T-bone $125
Cooked to your liking, served with
salsa verde (GF, DF, NF)

Whole Roasted Fish (A) $65
Today's catch baked with lemon, fennel
& thyme (GF, DF, NF)

ON THE SIDE

Shoestring Fries, garlic aioli (GF, DF, NF) $11

Brussels Sprouts, anchovy pangrattato (I) (NF, VGO) $13

Garden Leaves, radish, capsicum, house dressing (GF, NF, VG) $10

Creamy Soft Polenta (GF, NF, VGO) $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 $15
coffee-soaked sponge, velvet sweet mascarpone cream, cocoa (V)

Orange Ricotta Cake $15
pistachio and cranberry crumble, double cream (GF, V)

Honey Panna Cotta $15
poached rhubarb, coffee soil, candied walnuts (GF, V)

'Long Paddock' Cheeses $26
lavosh, seasonal garnish (GFO, NF, V)

FEED ME $88

Let the kitchen take the lead as we showcase seasonal dishes and signature favourites. Our Feed Me menu offers four courses.

Please let us know about any allergies or dietary needs.
Allergen Descriptions: GF: Gluten Free, DF: Dairy Free, NF: Nut Free, V: Vegetarian, VG: Vegan, O: Optional

Origin of Seafood: A; Australian I: Imported M: Mixed