

# Summerfield FOOD MENU

STARTERS	<b>GOURMET CHEESE PLATTER</b> Assortment of Cheeses, Cured Meats, Local Olives, Dried Fruits, Nuts, Two Japanese Gyoza's, Condiments & House Baked Breads. Serves 2-4. <b>GFO</b> • Extra Gyoza \$2.50 each  Pairs well with Sauvignon Blanc & Rosé.	<b>\$58</b>
	<b>TASTING CHEESE PLATTER</b> Assortment of Cheeses, Local Olives & House Baked Breads. Serves 1-3. <b>V GFO</b>  Pairs well with the Wine Tasting Paddle.	<b>\$32</b>
	<b>SUMMERFIELD MEAT PLATTER</b> A Selection of Meats Cooked in the Wood Fired Oven. Serves 1-3. <b>GFO</b>  Pairs well with Reserve Shiraz.	<b>\$28</b>
	<b>TRIPLE DIPPING PLATTER</b> Assortment of Dips, Grampians Olive Co. Dukkah, Local Olive Oil with Caramelized Balsamic Vinegar & House Baked Breads. Serves 1-3. <b>V VGO GFO</b>  Pairs well with all Whites & Rosé.	<b>\$20</b>
	<b>SLICED BREAD WITH LOCAL OLIVE OIL</b> Serves 1-2.	<b>\$6</b>
SALADS	<b>GREENS</b> Green Apple, Rocket, Walnuts, Local Olives, Meredith Goats Cheese, Red Onion & Caramelized Balsamic Vinegar. <b>V VGO GF</b>  Pairs well with Sauvignon Blanc.	<b>\$23</b>
	<b>GOATS CHEESE &amp; PUMPKIN</b> Roasted Pumpkin, Meredith Goats Cheese, Spinach, Rocket, Red Onion, Pine Nuts & Balsamic, Chili & Honey Dressing. <b>V VGO GF</b>  Pairs well with Sparkling Brut.	<b>\$23</b>
	<b>LAMB &amp; PEARL COUSCOUS</b> Summerfield Free Range Slow Cooked Lamb, Pearl Couscous, Rocket, Red Onion, Capsicum, Meredith Goats Cheese & Honey Mustard Dressing.  Pairs well with Taiyo Cabernet Sauvignon and Sparkling Shiraz.	<b>\$35</b>
DESSERTS	<b>NUTELLA CALZONE - CHOOSE OPTIONS</b> • Strawberry • Banana • Marshmallows • White Chocolate	<b>\$22</b>
	<b>DESSERT FRIDGE</b> Find today's range of desserts in the display fridge. <b>VO VGO GFO</b>	

## Order & Pay at the Bar. No Split Bills.

Summerfield Winery's Cellar Door is open 7 days a week from 9am-5pm.  
Pizza available 12pm-3pm Wednesday-Sunday & 5:30pm-8pm Friday & Saturday.

A 15% Public Holiday Surcharge will be applied on all Public Holidays.

**V** - Vegetarian. **VO** - Vegetarian Option.

**VG** - Vegan. **VGO** - Vegan Option.

**GF** - Gluten Free. **GFO** - Gluten Free Option.

**Please inform staff of all dietary requirements.** We cannot guarantee no cross-contamination and we cannot claim to be coeliac-friendly as our kitchen processes a range of allergens on a daily basis.




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LAMB

Summerfield Free Range Slow Cooked Lamb in Reserve Shiraz, Napoli, Spinach, Red Onion, Garlic, Rosemary & Mozzarella, topped with Pine Nuts & Meredith Goats Cheese. **GFO** **\$35**  
 *Pairs well with Cabernet Sauvignon.*


PORK

Summerfield Free Range Pulled Pork, Relish, Red Onion, Capsicum & Mozzarella, topped with Coriander. **\$30**  
 *Pairs well with Saieh Shiraz.*


PRAWN

Prawns, Napoli, Red Onion, Garlic & Mozzarella, topped with Garlic Aioli & Parsley. **GFO** **\$35**  
 *Pairs well with all Whites, Rosé and Sparkling Shiraz.*

TERIYAKI CHICKEN

Teriyaki Chicken, Spinach, Red Onion, Teriyaki Sauce, Garlic & Mozzarella, topped with Kewpie Mayonnaise & Seaweed. **\$32**  
 *Pairs well with Merlot.*

PROSCIUTTO

Bocconcini, Napoli, Oregano, Basil & Mozzarella, topped with Prosciutto, Rocket & Parmesan. **GFO** **\$30**  
 *Pairs well with Tradition.*

MEAT LOVERS

Salami, Bacon, Chorizo, Relish, Red Onion & Mozzarella, topped with Garlic Aioli & Parsley. **GFO** **\$30**  
 *Pairs well with Reserve Shiraz.*


SALAMI

Salami, Napoli, Kalamata Olives, Oregano, Red Onion & Mozzarella, topped with Parsley. **GFO** **\$28**  
 *Pairs well with Tradition and Shiraz.*


CHORIZO

Chorizo, Napoli, Red Onion, Capsicum & Kalamata Olives, topped with Capers & Parsley. **GFO** **\$28**  
 *Pairs well with all Red Wines.*

POTATO & BACON

Potato, Bacon, Napoli, Chorizo, Bocconcini, Rosemary & Mozzarella, topped with Parsley. **GFO** **\$26**  
 *Pairs well with Merlot.*

ROAST PUMPKIN

Pumpkin, Napoli, Spinach, Garlic, Rosemary & Mozzarella, topped with Meredith Goats Cheese & Pine Nuts. **V GFO** **\$26**  
 *Pairs well with Rosé.*


HAWAIIAN

Napoli, Bacon, Pineapple & Mozzarella. **GFO** **\$22**  
 *Pairs well with Rosé.*


MARGHERITA

Napoli, Bocconcini, Oregano, Fresh Basil & Mozzarella. **V GFO** **\$20**  
 *Pairs well with all Wines.*


GARLIC

Freshly Sliced Garlic, Local Olive Oil, Oregano & Mozzarella. **V GFO** **\$18**  
 *Pairs well with Sparkling Shiraz.*

VEGAN ROAST PUMPKIN

Pumpkin, Local Olive Oil, Oregano, Sea Salt, Spinach, Vegan Mozzarella, Kalamata Olives, topped with Rocket, Pine Nuts & Olive Oil. **VO VG GFO** **\$28**  
 *Pairs well with Rosé.*

VEGAN BEETROOT

Beetroot, Local Olive Oil, Oregano, Sea Salt, Vegan Mozzarella, Spinach, Capsicum, Red Onion, Garlic, Pepper & Rosemary, topped with Rocket, Pine Nuts & Olive Oil. **VO VG GFO** **\$28**  
 *Pairs well with Reserve Cabernet Sauvignon.*

**GLUTEN FREE BASES AVAILABLE** **\$5.5**

**CHILLI ADD ON** **\$1.5**

# Summerfield DRINKS MENU

ALCOHOLIC			TEA & COFFEE			
BEER/ CIDER	Cascade Premium Light	\$7	COFFEE	Espresso	\$4    \$5	
	Great Northern Super Crisp Lager	\$8		Cappuccino	\$5    \$6	
	Carlton Dry	\$8		Latte	\$5    \$6	
	Red Duck Pale Ale	\$10		Flat White	\$5    \$6	
	Red Duck Super Normal Lager	\$10		Long Black	\$5    \$6	
	Harcourt Apple Cider 500ml	\$13.5		Macchiato	\$5    \$6	
	Harcourt Pear Cider 500ml	\$13.5		Mocha	\$5    \$6	
OTHER	Summerfield & Red Duck Shiraz Gin with Soda Water	\$15	Hot Chocolate <i>Gluten-Free Optional</i>	\$5    \$6		
	Wine Tasting Paddle	\$20	Spicy Chai	\$5    \$6		
	Select any 5 Summerfield wines		Iced Coffee <i>Ice Cream Optional</i>		\$7	
NON-ALCOHOLIC			Iced Chai <i>Ice Cream Optional</i>		\$7	
SOFTDRINK	Coca-Cola	\$3.5	EXTRAS	Iced Chocolate <i>Ice Cream Optional</i>		\$7
	Coca-Cola No Sugar	\$3.5		Extra Coffee Shot		\$1
	Solo	\$3.5		Decaf Coffee		\$0.5
	Lemonade	\$3.5		Alternate Milk <i>Soy, Almond, Oat</i>		\$1
HEPBURN DRINKS	Orange & Passionfruit	\$5	TEA	Flavoured Syrup <i>Caramel, Vanilla</i>		\$0.5
	Blood Orange	\$5		English Breakfast Tea		\$6
	Pink Grapefruit	\$5		Earl Grey Tea		\$6
	Lemon, Lime & Bitters	\$5		Peppermint Tea		\$6
	Brewed Ginger Beer	\$5		Jasmine Green Tea		\$6
				Lemongrass & Ginger Tea		\$6
JUICE	Hepburn Apple Juice	\$5	Malabar Chai		\$6	
	Hepburn Orange Juice	\$5				
	Apple Pop Top	\$3.5				
	Orange Pop Top	\$3.5				
WATER	Soda Water	\$4	<div></div> <div>Follow us on Socials!</div>			
	Sparkling Mineral Water	\$4				
	Still Water Bottle	\$3.5				
			<div>Order &amp; Pay at the Bar. No Split Bills.</div> <div>Summerfield Winery's Cellar Door is open 7 days a week from 9am-5pm.</div>			

CURRENT WINES

	GLASS	BOTTLE
SAUVIGNON BLANC	\$11	\$30
ROSÉ	\$11	\$30
SPARKLING BRUT	\$14	\$45
SPARKLING SHIRAZ	\$14	\$55
MERLOT	\$13	\$39
TRADITION	\$13	\$39
CABERNET SAUVIGNON	\$13	\$39
SHIRAZ	\$13	\$39
RESERVE CABERNET SAUVIGNON	\$16	\$63
RESERVE SHIRAZ	\$16	\$63
SAIEH SHIRAZ	\$18	\$75
SAHSAH SHIRAZ	\$18	\$75
TAIYO CABERNET SAUVIGNON	\$18	\$75

MUSEUM WINES

<b>2008 RESERVE SHIRAZ - JAMES HALLIDAY 96 GOLD</b> Bright, clear crimson; a classy wine, with spice, licorice and oak nuances to the fruit of the bouquet, then a perfectly constructed, medium-bodied palate with plum and cherry fruit to the fore, fine tannins and oak in support. 14.0% Alc/vol.	\$100
<b>2008 SAIEH SHIRAZ - JAMES HALLIDAY 94 SILVER</b> Similar colour to the Reserve; an opulent shiraz exclusively available through the Summerfield Members Club; it has all the richness that lies at the heart of the Summerfield style. 14.8% Alc/vol.	\$150
<b>2010 RESERVE CABERNET SAUVIGNON - JAMES HALLIDAY 90 SILVER</b> This Reserve Cabernet is packed full of blackberries, blackcurrants, violets and that unmistakable Pyrenees poached gum leaf aroma. Summerfield Reserve Cabernet, what a treat. 14.5% Alc/vol.	\$80
<b>2012 RESERVE CABERNET SAUVIGNON - JAMES HALLIDAY 96 GOLD</b> This Reserve Cabernet displays wonderful aromas of blackberry, plums and violets. The palate supports those fruits with firm but very well integrated tannins, resulting in a wonderful balance. Drink 2014-2028. 14.1% Alc/vol.	\$80
<b>2012 RESERVE SHIRAZ - JAMES HALLIDAY 97 GOLD</b> 2012 was a wonderful year. Aromas of plums, black olives and spice fill your senses while the palate is packed full with flavour finishing long and well balanced. Drink to 2028. 14.0% Alc/vol.	\$80
<b>2012 SAHSAH SHIRAZ - JAMES HALLIDAY 97 GOLD</b> The 2012 Sahsah benefits from the introduction of French oak and whole bunches in open fermenters; the impact of these changes is dramatic, maintaining that dense concentration whilst lifting the elegance another degree. 13.8% Alc/vol.	\$150
<b>2014 SHIRAZ - JAMES HALLIDAY 94 SILVER</b> Bright fresh berries, plums and spice, there is a lovely earthiness to this wine. Full bodied and deep flavour provide great balance, 30% whole bunch. Drink to 2030. 14.1% Alc/Vol.	\$60
<b>2014 TAIYO CABERNET SAUVIGNON - JAMES HALLIDAY 94 SILVER</b> Sweet black currant fruit with lovely oak spice on the nose, the palate has real depth and balance. A big firm Cabernet picked with fruit, spice and flavour. 13.8% Alc/vol.	\$150
<b>2018 JO CABERNET SAUVIGNON - JAMES HALLIDAY 96 GOLD</b> An exceptional Cabernet from our Moonambel Estate Vineyard. Blackberry, blackcurrant, black olives and spice on the nose lead to a full mouth of liqueur berries, balance and style. Drink to 2040. 15.0% Alc/vol.	\$150
<b>2018 JO SHIRAZ - JAMES HALLIDAY 97 GOLD</b> Sourced from the best fruit and only made in exceptional years, this wine displays black fruits, floral and spice on the nose while the palate is full, long and very stylish. Drink to 2040. 14.6% Alc/vol.	\$150