

**MT  
MAC  
EDON  
WINERY**

*Wine Pairing | Three Wines \$40*

## **STARTERS**

**Macedon Ranges Confit Duck Pie | \$22**

*Golden Pastry, Braised Cavolo Nero, Rich Forest Mushroom Jus*

**Pinot Noir | 2023 Mount Macedon Winery**

**Sticky Braised Loddon Valley Lamb Ribs (2) | \$21**

*GF / DF*

*Slow-Braised, Smoky Piperade, Bright Guindilla Salsa & Native Saltbush*

**Pinot Noir | 2024 Mount Macedon Winery**

**Blue Swimmer Crab Croquettes (2) | \$22**

*Crisp Manchengo Croquettes, Confit Leeks Served With Saffron Infused Aioli*

**Crémant | 2020 Macedon Ranges**

**Heirloom Beetroots | \$18**

*VE / GF / DF*

*Roasted & Pickled Beetroots, Crisp Marinated Kohlrabi,*

*Whipped Sunflower & Fresh Mint Dressing*

**Pinot Gris | 2023 Central Victoria**

*10% Sunday & 15% Public Holiday Surcharge Will Be Applied*

*Wine Pairing | Three Wines \$40*

## **MAINS**

**Roasted Marque Farms Pork Cutlet** | \$47 *GF / DFO*

*Roasted Pork Cutlet, With Caramelised Sugarloaf Cabbage & Sauce Charcutière*

**Pinot Noir** | *2023 Mount Macedon Winery*

**Parmesan Gnocchi** | \$38 *V*

*House-Made Parmesan Gnocchi With Braised Woodland Mushrooms, Silky Leek Purée & Crispy Sage*

**Chardonnay** | *2022 Mount Macedon Winery*

**Free-Range Chicken Breast** | \$42 *GF / DFO*

*Tender Chicken, Truffle Mousse, Velvety Chestnut Purée, Fragrant Tarragon Jus*

**Chardonnay** | *2023 Mount Macedon Winery*

**Signature Chefs Cut Steak** *GF / DFO*

*Served Alongside Pressed Parsnip, Sherry Braised Shallots & A Thyme Jus*

*With House Mustard Service*

**Southern Ranges Eye Fillet** | 200 grams | \$55

**Grass-Fed Dry Aged Scotch Fillet** | 400 grams | \$75

**Shiraz** | *2023 Central Victorian*

*Vegan Main Menu Option Available Upon Request*

*10% Sunday & 15% Public Holiday Surcharge Will Be Applied*

## ACCOMPANIMENTS

**House-Made Rye Bread** | \$12

V / DFO

*Served With Cultured Butter & House-Made Charcoal Salt*

**Hand-Cut Chips** | \$15

V / GF / DF / VEO

*Twice-Cooked Kipfler Potatoes, Chive Salt, Served With Black Garlic Aioli*

**Seasonal Greens** | \$14

V / GF / DF / VE

*Charred Zucchini, Basil Pistou, Sprinkled With Toasted Yeast*

**Roasted Kent Pumpkin** | \$14

V / GF / DF / VE

*Sweet Roasted Pumpkin, Toasted Macadamia, Aromatic Tumeric Dressing*

*Wine Pairing | Three Wines \$40*

## **DESSERT**

**White Chocolate Parfait | \$19**

*GF*

*Poached Autumn Rhubarb & Raspberries, Drizzled In Rose Syrup*

**Sparkling Brut | NV UUMM Riverina**

**Caramalised Banana Choux Puff | \$20**

*Choux Pastry Filled With Hazelnut Ice Cream, Salted Caramel & Praline*

**Mistelle | NV Mount Macedon Winery**

**Farmhouse Cheese | \$26**

*GFO*

*A Chef's Selection Of Local Cheeses, Spiced Quince, Muscatels*

*& House-Made Sesame Crackers*

**Averna Amaro | Sicily**

**Affogato | \$12**

*Double Espresso Coffee Shot, Served With Ice Cream*

**Add 30ml Frangelico, Kahlua, Mistelle \$10**

*10% Sunday & 15% Public Holiday Surcharge Will Be Applied*

<b>SPARKLING</b>	<i>120ml</i>	<i>Bottle</i>	
Sparkling Brut   <i>UUMM Riverina NV</i>	13	58	
Crémant   <i>Macedon Ranges 2020</i>	14	65	
<b>WHITE</b>	<i>150ml</i>	<i>250ml</i>	<i>Bottle</i>
Chardonnay   <i>Mount Macedon Winery 2022 (Vintage)</i>	18	28	80
<i>Green Apple &amp; Cinnamon Aroma, White Nectarine, Crisp Acidity</i>			
Chardonnay   <i>Mount Macedon Winery 2023</i>	16	26	75
<i>Yellow Nectarine &amp; Shortbread Bouquet, Crisp Lingering Close</i>			
Chardonnay   <i>Mount Macedon Winery 2024 (New Release)</i>	15	25	70
<i>Nashi Pear &amp; Yellow Peach Characters, Soft Textural Finish</i>			
Pinot Gris   <i>Central Victoria 2024</i>	14	22	65
Semillon Sauvignon Blanc   <i>UUMM East Victoria 2023</i>	12	20	55
<b>ROSÉ</b>			
Rose`   <i>UUMM Riverina 2024</i>	12	20	55
<b>RED</b>			
Pinot Noir   <i>Mount Macedon Winery 2023</i>	20	30	85
<i>Strawberry &amp; Rose Petal, Medium Fine Tannins, Pure Finish</i>			
Pinot Noir   <i>Mount Macedon Winery 2024 (New Release)</i>	18	28	80
<i>Wild Blackberry, Dark Cherry &amp; Plum, Integrated Tannins</i>			
Shiraz   <i>Heathcote 2021</i>	18	28	80
Shiraz   <i>Central Victoria 2023</i>	14	22	65
Cabernet Merlot   <i>UUMM Riverina 2022</i>	12	18	50
<b>FORTIFIED</b>	<i>60ml</i>		
Mistelle   <i>Macedon Ranges NV</i>	14		

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## **BEER**

Holgate Brewery Pale Ale	13
Holgate Draught	13
Holgate Brewery Mid-Strength Pacific Ale	13
Holgate Brewery Pilsner	16
Holgate Love All (Non-Alc)	10

## **CIDER**

Daylesford Session Cider	14
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## **SPIRITS**

Standard Selection Of House Spirits	14
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## **PREMIUM SPIRITS**

Premium Selection Of Spirits	18
Glenfiddich Single Malt	20

## **DIGESTIVE**

Averna Amaro	15
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*Smooth Italian Digestif, Notes Of Orange & Caramel,  
Served Over Ice With Orange Garnish*

## COCKTAILS

**Hugo Spritz** 25

*UUMM Sparkling Brut, Elderflower Liqueur, Lime, Soda & Mint*

**Blood Orange Aperol Spritz** 23

*Aperol Aperitivo, UUMM Sparkling Brut, Hepburn Blood Orange Mineral Water & Dehydrated Orange*

**Tommy's Margarita** 25

*Casamigos Tequila, Agave Syrup, Lime Juice*

**French Martini** 25

*Premium Vodka, Chambord Liqueur, Pineapple Juice, Dehydrated Raspberry*

**Espresso Martini** 24

*Premium Vodka, Kahlúa Liqueur, Espresso Coffee*

**Amaretto Sour** 25

*Disaronno Amaretto, Lemon Juice, Sugar Syrup, Wonderfoam, Maraschino Cherry*

**Virgin Pine Lime (Non-alcoholic)** 15

*Pineapple & Lime Juice, Tonic Water, Lime Garnish*

**Italian Aperitivo Spritz (Non-alcoholic)** 16

*Extracts & Distillates of Bitter Orange, Rhubarb, Cinchona & Orange Blossom*

## **SOFT DRINK**

Coke / Coke No Sugar	5.5
Ginger Ale	5.5
Raspberry Lemonade / Lemonade	5.5
Lemon Lime & Bitters	7
Hepburn Springs Blood Orange Mineral Water 300ml	6.5
Soda Water / Tonic Water	5.5
Hepburn Springs Sparkling Mineral Water 700ml	10

## **JUICE**

Orange	5.5
Apple	5.5
Pineapple	5.5

## **TEA & COFFEE**

<b>Tea Served By The Pot</b>	6
<i>Black / English Breakfast, Peppermint, Green, Lemongrass &amp; Ginger</i>	
<b>Hot Chocolate</b>	5.5
<b>Barista Made Coffee</b>	6
<i>Double Shot</i>	+1
<i>Almond, Soy, Oat Milk</i>	+1



## THANK YOU

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Our passion is on your plates and in your glasses  
and we hope you enjoyed every element of this  
experience.

We would like to thank you for sharing this meal with  
us, and for supporting the many farmers and producers  
that we work with from all over the region.

Gift a Mount Macedon Winery experience by scanning  
the QR code below.

Purchase today and treat your loved one to an  
indulgent journey of refined food and wine,  
breathtaking scenery, or even a relaxing stay.



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