



Otway Estate
Winery and Brewery

Autumn Menu

Entrée

Grilled House Made Garlic Turkish Bread	\$6.00
Dukkah topped House made Garlic Turkish Bread with tzatziki, babaganoush & harrissa (v) (gf available)	\$12.00
Crispy Potatoes with sour cream & house made sweet chilli (v) (gf)	\$10.00
Soup Of The Day (gf)	\$11.00
Mini Mediterranean Vegetable Pizza with crumbled shaw river buffalo fetta & garden grown rocket	\$13.00
Flash Fried Salt & Pepper Squid with a carrot, onion, coriander, pickled ginger, snow pea & shoot salad with a palm sugar, mirin & lime dressing	\$14.00
Grilled Rare Kangaroo Fillet with herb scone, beetroot salad & pinenut labna	\$14.00
Open Sushi of Cured Ocean Trout with rice, granny smith, avocado, herbs, crisped nori and ponzu dressing	\$15.00

Mains

Slow cooked Otway Prime Lamb with old lorne olives, bay, tomato & red wine with Parker Premium potato mash, snow peas and gremolata (gf)	\$28.00
Mexican Red Rubbed Kiev Cut Chicken Breast served with sweet corn & Capsicum fritter, bok choy, avocado, chilli & lime sour cream	\$26.00
Asian Steeped, Pressed & Fried Pork Belly with wasabi rice timbale, garlic bok choy, grilled local shitake Mushrooms and yellow plum sauce.	\$28.00
Prime Porter house steak upon a pumpkin gratin, sautéed spinach and an estate grown roasted cherry tomato and balsamic jus	\$29.00
Mushroom, garlic, spring onion garden herb house made cannelloni with Zucchini spaghetti, sage butter sauce and shaved parmesan	\$26.00
Seared Ocean Trout with a prune & almond cous cake, green beans & tomato, capsicum, Spanish onion, red wine vinegar and parsley salsa & saffron aioli	\$27.00

Kids

Kids Bolognese with house made pasta	\$8.00
Kids Chicken Breast Strips with crispy Potatoes	\$9.00
Kids Crispy Spuds with tomato sauce (gf) (v)	\$8.00
Kids Carbonara with house made pasta	\$5.00



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Platters

Otway Estate Winery & Brewery Platter \$31.00

(Good Meal For 1/Light Lunch For 2)

- Salt & Pepper Squid
- Asian steeped, pressed and fried pork belly
- Rare Kangaroo around Green beans with wasabi aioli
- Baked Cheesy Potato Pot
- Grilled Local Shitakes with yellow plum sauce
- Old Lorne Road Marinated Kalamata & Green Olives
- Cous cous cake with avocado, chilli & lime sour cream
- Grilled House made Toast

Local & Regional Cheese Platter \$29.00

- Shaw River Buffalo Fetta
- Apostle Whey Bay Of Martyrs Blue
- Estate Herb Crusted Labna
- Timboon Brie
- Old Lorne Road Olives
- House Made rocket pesto, berry paste and wild apple jelly
- Crackers

Dessert / Cakes

Local Apple Crumble with House Made Coconut ice cream \$9.00

Local Mulberry & Vanilla Pannacotta with Biscotti & local figs \$9.00

Chocolate Spring Roll with fresh mint ice cream \$9.00

Chocolate Mud Cake with mixed berry coulis and double cream \$7.50

Orange Syrup Cake with citrus syrup and double cream \$7.50

Slices from display \$3.50

Biscuits \$2.50

(v) – Vegetarian

(gf) - Gluten Free