

Cellar Door MENU



merricks platter to share; kitchen charcuterie <u>w</u> accompaniments (check with your waiter for daily dish selections)	39
cheese melts; mozzarella, anchovy, roast garlic & rosemary toasties	16
pork pie; braised hock <u>w</u> breaded parsley salad	19
kedgeree; aromatic herbed rice, hot smoked salmon, & poached egg	21
lamb brains; almond crusted <u>w</u> eggplant feta & tomato salad	22
hunza pie; chicory, silver beet, brown rice & taleggio <u>w</u> baby frisee, artichoke petal & hazelnut dressing	23
fish fingers; crumbed tassie trumpeter fingers, tartare sauce	26
corned beef; balnarring corned beef <u>w</u> colcannon & gribiche	28
bay mussels; steamed in pobblebonk cream & herbs, french fries	25
viognier salad; roasted red quinoa, brown rice & lentils, asparagus, baby beets & crunchy nuts.	23
cheese platter; two artisan cheeses <u>w</u> fig & pinenut paste, muscat jelly & lavosh	28

Sides

fries <u>w</u> aioli	9
mustard dressed leaf salad	9

Wines to accompany your lunch can be tasted at our Cellar Door
