

SWEETS

Chocolate and coffee mousse, raspberry powder, cacao nibs	16
Kaffir lime panna cotta with stewed rhubarb & strawberry	16
Baked lemon tart with Chantilly cream & passionfruit syrup	16
Chocolate & walnut brownie, salted caramel, vanilla icecream	16
Coconut crème caramel, pineapple & lime tapioca	16
Duo of local cheeses with quince paste, pickles and crackers	20

LIQUEUR

Chateau du Tariquet VSOP Bas-Armagnac - 45ml	10
Chateau de Breuil Fine Calvados - 45ml	10
Eau de Vie de Poires Williams-45ml	14
Cannibal Creek Vin de Liqueur - 60ml	11
Cannibal Creek Vin de Liqueur 2015 - 500ml bottle	49
Cannibal Creek Vin de Liqueur 2004-2013 - 375ml	55

HOT DRINKS

Latte, Cappuccino, Flat White, Piccolo, Long Black, Short Black, Short Macchiato, Long Macchiato, Moccichino	4
Hot Chocolate	4
Extra shot, Soy Milk, Mug	50c
TeaDrop Teas:	
English Breakfast, Peppermint, Lemongrass & Ginger, Chamomile, Jasmine, Earl Grey	4

CANNIBAL CREEK

Welcome!

Cannibal Creek is a small, family owned and operated Vineyard encompassing Winery, Cellar Door & Restaurant. We grow and make French style single estate wine, by hand, right here, and offer it alongside honest, French-inspired food in a warm country setting.

We created this restaurant with Michelin trained French Chef Philippe Desrettes. His partner, Karine Saille, heads our front of house team. Philippe prepares most of the menu personally and from scratch using slow, French technique and produce sourced in large part from Gippsland neighbours complemented by the onsite Kitchen Garden.

This restaurant, also housing the cellar door, was designed with a nod to the 1900's winery shed behind the restaurant where we still make all of our wine. Much of the construction and fitout was done by Pat himself.

In addition to Cannibal Creek wine, you will find other local and imported items for sale in the Cellar Door, including cheeses and charcuterie, Gippsland honey, French mustards and knives. Feel free to ask Karine or one of the team if you would like to know more.

We hope you enjoy your time with us.

Pat & Kirsten Hardiker
Winemakers & Owners

FREE WIFI

Network : Cannibalcreek | Password : cannibalcreek

 CannibalCreek  @cannibalcreek  @PatHardiker

TWO COURSE TASTING MENU

Chefs selection of entrée and main course paired with two tastings of Cannibal Creek wine. Price per person 52

Only Monday, Tuesday, Thursday & Friday for lunch.

This menu will be served to the whole table. Price per person.

THREE COURSE MENU

Choose 3 courses from the A la Carte menu. 67
(Charcuterie plate and Local trio of cheeses and will count as two entrées)

This menu will be served to the whole table. Price per person. Not available Wednesday.

Some of our fantastic local suppliers

Motta Produce Asparagus

Country Style Meats

Jindi Pig Butcher

Tarago Olives

Cannibal Creek Bakehouse

Harding orchards

Stella's Pantry

Bean Scene coffee

Lucky Clucker eggs

Great Ocean Ducks

Bunyip beekeeper

Peppermint Ridge Farm

Tarago cheese

Prom Country Cheese

Berry's Creek Cheese

St David dairy

Cheffields Meats

Red Gem

Kaiteki Fresh

Early 'n' Fresh

TO SHARE OR NOT TO SHARE!

House-made bread roll with Saint David cultured butter	4
Charcuterie plate with pickles and bread (for two)	36
Free range duck liver parfait, toasted brioche, pickles	20
Local trio of cheeses with quince paste, pickles and crackers (for two)	32
Beetroot salad with chickpeas, sweet potato, quinoa, beans & feta	19
Free range pork & duck terrine, toasted brioche, pickles	22
Honey chicken wings, pumpkin, black rice, ginger & chilli broth	20
Tuna croquettes with a roasted capsicum coulis (4)	24
Duck, leek and mushroom arancini with lemon mayonnaise (4)	24
Blue grenadier, crab claw & local potato cakes with remoulade (4)	24
Pumpkin, leek, zucchini, corn and mushroom arancini (4)	24
Pork belly, cauliflower puree, red cabbage, black pudding & sage jus	37
Ox cheek, whipped potato, Brussel sprouts, bacon & red wine sauce	37
Lamb shoulder, silky pumpkins, green lentils, swedes & turnip jus	37

This is a sample menu.

Menu items and pricing may change, due to seasonality and other reasons.

We cater for vegetarians, allergies and other dietary requirements - please inform staff when making your booking.

Lunch is available 7 days, share items only on Wednesday.

KIDS MENU

Chicken breast, creamy mash, tomato sauce	14
Beef & pork meatballs, creamy mash, cheese	14
Free range ham, cheese and brioche toasty	14