



Cheese & Charcuterie

Local Sourdough - \$5
with Olive Oil & Balsamic Glaze

Warm Marinated, Mixed Olives - \$8

Charcuterie Board - \$36
with House-made Pickles & Sourdough

Cheese Board - \$32
with Quince Paste, House-made Pickles & Crackers

Small Plates

Mushroom & Pumpkin Arancini - \$24
with Garlic Aioli

Jamon, Capers & Parmesan Croquettes - \$24
with Garlic Aioli

Caramelised Onion, Leek & Feta Quiche - \$22
with Tomato Relish

Here at Cannibal Creek Vineyard, our philosophy is all about sharing. Sharing good food, good wine and good company. Our restaurant is dedicated to sourcing local produce from the Gippsland region to showcase the quality and diversity that our region has to offer.

Big Plates

House-made Pesto Gnocchi - \$32
with Pine Nuts, Parmesan & Basil

Pork Belly - \$16 (2 pieces)
with Roasted Fennel and Miso Jus
Extra piece - \$8

Braised Ox Cheek - \$32
with a Velvety Mash & Stroganoff Sauce

Slow-cooked Lamb Shoulder - \$34
with Pumpkin Puree

Something Sweet

Chocolate Brownie - \$16
with House-made Ice Cream

Baked Lemon Tart - \$16
with Passionfruit Syrup & Chantilly Cream

Far Breton - \$16
with House-made Ice Cream