

Shared Menu

CANNIBAL CREEK VINEYARD

Deli & Fromage

Local Sourdough, Olive Oil, Balsamic Glaze	\$5
Warm Mixed Olives	\$8
Charcuterie Board, House-made Pickles, Sourdough	\$36
Cheese Board, Quince Paste, House-made Pickles, Crackers	\$32

Small Plates

Mushroom & Pumpkin Arancini, Garlic Aioli (4 pieces)	\$24
Jamon, Capers & Parmesan Croquettes, Garlic Aioli (4 pieces)	\$24
Asparagus Quiche, Green Tomato Relish (4 pieces)	\$22
Jamon-wrapped Asparagus, Tzatziki	\$16
Green Leaf Salad, Pine Nuts, Beans, Radish, Feta, Vinaigrette	\$12
Rosemary & Garlic Potatoes, Garlic Aioli	\$12
Dutch Carrots, Chimichurri	\$13

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, Pine Nuts, Parmesan, Basil	\$32
Pork Belly, Roasted Fennel, Miso Sauce (2 pieces) Extra piece - \$8	\$16
Braised Ox Cheek, Potato Mash, Stroganoff Sauce	\$32

Something Sweet

Citrus Panna Cotta, Frangipane Crumble, Rhubarb Compote	\$16
Baked Lemon Tart, Passionfruit Syrup, Chantilly Cream	\$16
Dark Chocolate & Coffee Mousse, Chantilly Cream	\$16

Tutored Wine Experience - \$50

Tutored wine experience with tasting plate. Please ask staff for more information.