

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, Aioli (4 pieces)	\$24
Jamon, Capers & Parmesan Croquettes, Aioli (4 pieces)	\$24
Beetroot & Gin Cured Salmon, Yuzu & Mustard Dressing	\$24
Roasted Broccolini, Toasted Sesame Seeds, Sesame Oil	\$13
Green Leaf Salad, Pine Nuts, Beans, Radish, Feta, Vinaigrette	\$12
Rosemary & Garlic Potatoes, Aioli	\$12

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 Gnocchi, Creamy Chardonnay & Mushroom Sauce	\$32
Pork Belly, Roasted Fennel, Miso Sauce	\$28
Extra piece - \$8	
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.