

MT
MAC
EDON
WINERY

Wine Pairing | Three Wines \$40

STARTERS

Beef Tartare Potato Skins | **\$14**

GF / DF

Crisp Potato Skins Filled With Hand-Cut Beef Tartare,

Truffle Salsa, Chives & Cured Egg Yolk (2)

Pinot Noir | **2023 Mount Macedon Winery**

Slow Braised Pork Belly | **\$23**

GF / DF

Tender Pork Belly With Kohlrabi, Five-Spice Peach,

Pork Crackle & Light Jus

Pinot Gris | **2023 Central Victoria**

Wood-Smoke Trout | **\$22**

GF / DF

Smoked Local Trout With Green Goddess Dressing,

Marinated Cucumber, Tomatillo & Chervil

Crémant | **2020 Macedon Ranges**

Heirloom Tomatoes | **\$18**

VE / GF / DF

Summer Heirloom Tomatoes With Whipped Eggplant,

Pickled Shallots, Linseed Cracker & Saltbush

Rosé | **2023 UUMM Riverina**

10% Sunday & 15% Public Holiday Surcharge Will Be Applied

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MAINS

Roasted Loddon Valley Lamb Loin | \$47

GF / DFO

Roasted Lamb Loin With Sumac Labne, Zucchini, Pickled Squash & a Basil Jus

Cabernet Merlot | 2023 UUMM Riverina

Ricotta Gnocchi | \$38

V

House-Made Ricotta Gnocchi With Golden Turmeric Cauliflower Purée, Pine Nut & Fennel Seed Crumble

Chardonnay | 2023 Mount Macedon Winery

Pan-Seared Wild Kingfish | \$48

GF/DF

Wild Kingfish With Tomato Compote, Braised Mussels & Lemon Myrtle Vinaigrette

Chardonnay | 2022 Mount Macedon Winery

Signature Chefs Cut Steak

GF / DFO

*Served alongside Wood-Roasted Beetroot, Marinated Fennel & Black Garlic Butter
With House Mustard Service*

Southern Ranges Eye Fillet | 200 grams | \$55

Grass-Fed Dry Aged Scotch Fillet | 400 grams | \$72

Shiraz | 2023 Central Victorian

Vegan Main Menu Option Available Upon Request

10% Sunday & 15% Public Holiday Surcharge Will Be Applied

ACCOMPANIMENTS

House-Made Rye Bread | **\$12**

V / DFO

Served With Cultured Butter & House-Made Charcoal Salt

Hand-Cut Chips | **\$15**

V / GF / DF / VEO

Twice-Cooked Kipfler Potatoes, Chive Salt, Served With Truffle Aioli

Roasted Greens | **\$15**

V / GF / DF / VE

Seasonal Greens With Romesco Salsa & Smoked Almonds

Garden Salad | **\$13**

GF / DF / VE

Summer Leaves, Radish & Shallot With a Mustard Dressing

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DESSERT

Poached Elderflower Peach | \$18

GF / DFO

Elderflower-Infused Peach With Yoghurt Semi-Freddo On Cherry Purée

Sparkling Brut | NV UUMM Riverina

Chocolate Choux Puff | \$20

Choux Pastry Filled With Chocolate Mousse, Blackberry & Kirsch Ganache

Pinot Noir | 2024 Mount Macedon Winery

Farmhouse Cheese | \$26

GFO

A Chef's Selection Of Local Cheeses, Spiced Quince, Muscatels

& House-Made Sesame Crackers

Mistelle | NV Mount Macedon Winery

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SPARKLING		<i>120ml</i>	<i>Bottle</i>
Sparkling Brut	<i> UUMM NV Riverina</i>	13	58
Crémant	<i> Macedon Ranges 2020</i>	14	65
Blanc De Blanc	<i> Mount Macedon Winery 2022</i>	<i>(Limited Release)</i>	
WHITE		<i>150ml</i>	<i>250ml</i>
Chardonnay	<i> Mount Macedon 2021 (Limited Release)</i>	12	20
Chardonnay	<i> Mount Macedon Winery 2022</i>	18	28
Chardonnay	<i> Mount Macedon Winery 2023</i>	16	26
Chardonnay	<i> Mount Macedon Winery 2024 (New Release)</i>	15	25
Pinot Gris	<i> Central Victoria 2023</i>	14	22
Semillon Sauvignon Blanc	<i> UUMM 2023 Riverina</i>	12	20
ROSÉ			
Rose`	<i> UUMM Riverina 2023</i>	12	20
RED			
Pinot Noir	<i> Mount Macedon Winery 2023</i>	20	30
Pinot Noir	<i> Mount Macedon Winery 2024 (New Release)</i>	18	28
Shiraz	<i> Heathcote 2021</i>	18	28
Shiraz	<i> Central Victoria 2023</i>	14	22
Cabernet Merlot	<i> UUMM 2022 Riverina</i>	12	18
FORTIFIED		<i>60ml</i>	
Mistelle	<i> Macedon Ranges NV</i>	14	

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BEER

Holgate Brewery Pale Ale	13
Holgate Brewery Mid-Strength Pacific Ale	13
Holgate Brewery Pilsner	16
Cascade Premium Light	9

CIDER

Daylesford Session Cider	14
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SPIRITS

Standard Selection Of House Spirits	14
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PREMIUM SPIRITS

Premium Selection Of Spirits	18
Glenfiddich Single Malt	20

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COCKTAILS

Hugo Spritz 25

UUMM Sparkling Brut, St Germain Elderflower, Lime, Soda & Mint

Blood Orange Aperol Spritz 23

Aperol Aperitivo, UUMM Sparkling Brut, Hepburn Blood Orange Mineral Water & With Sliced Dehydrated Orange

Tommy's Margarita 25

Local Mountain Tequila, Agave Syrup, Lime Juice

French Martini 25

Local Mountain Vodka, Chambord Liqueur, Pineapple Juice, Dehydrated Raspberry

Espresso Martini 24

Local Mountain Vodka, Kahlúa Liqueur, Espresso Coffee

Bloody Shiraz Gin Sour 27

Shiraz Gin, Lemon Juice, Sugar Syrup & Aquafaba Foam

Virgin Pine Lime (Non-alcoholic) 15

Pineapple & Lime Juice, Tonic Water, Lime Garnish

Italian Aperitivo Spritz (Non-alcoholic) 16

Extracts & Distillates of Bitter Orange, Rhubarb, Cinchona & Orange Blossom

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SOFT DRINK

Coke / Coke No Sugar	5.5
Ginger Ale	5.5
Raspberry Lemonade / Lemonade	5.5
Lemon Lime & Bitters	7
Hepburn Springs Blood Orange Mineral Water 300ml	6.5
Soda Water / Tonic Water	5.5
Hepburn Springs Sparkling Mineral Water 700ml	10

JUICE

Orange	5.5
Apple	5.5
Pineapple	5.5

TEA & COFFEE

Tea Served By The Pot	6
<i>Black / English Breakfast, Peppermint, Green, Lemongrass & Ginger</i>	
Hot Chocolate	5.5
Barista Made Coffee	
<i>Double Shot</i>	6
<i>Almond, Soy, Oat Milk</i>	
	+1

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THANK YOU

Our passion is on your plates and in your glasses and we hope you enjoyed every element of this experience.

We would like to thank you for sharing this meal with us, and for supporting the many farmers and producers that we work with from all over the region.

Gift a Mount Macedon Winery experience by scanning the QR code below.

Purchase today and treat your loved one to an indulgent journey of refined food and wine, breathtaking scenery, or even a relaxing stay.



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