

WELCOME

Cellar Door Menu

Platters

Small Grazing Platter **\$18**
*a selection of asiago or pecorino cheese, assorted pickles, seasonal fruit
served with our Stefani Estate olive oil and freshly baked focaccia*

Large Grazing Platter **\$35**
*prosciutto di Parma, salami, a selection of pecorino and
asiago cheeses, assorted pickles, honeyed almonds, seasonal fruit
served with our Stefani Estate olive oil and freshly baked focaccia*

Panini

(each panino comes served with salad and pickles)

Ortolana **\$18**
*sun-dried tomatoes, red onion, artichoke, capers, mozzarella, pecorino cheese
(suggested pairing: Chardonnay / Pinot Noir)*

Prosciutto **\$18**
*prosciutto di Parma, mozzarella
(suggested pairing: Nebbiolo / Sangiovese)*

Piccante **\$18**
*hot salami, red onion, capers, mozzarella, pecorino cheese
(suggested pairing: Pinot Blanc / Cabernet Sauvignon)*

(kitchen open till 4pm)

Tasting Flights

La Vigna **\$10**
a selection of easy drinking style wines from our Vigna range

La Nostra Storia **\$15**
a selection of our Estate wines that tell our story

Drinks

Soft Drink **\$6**
gazzosa / chinotto

Sparkling Water **\$8**

Coffee **\$4.5**
cappuccino / latte

espresso / macchiato / long black / piccolo **\$4**

Tea **\$4.5**
English breakfast / peppermint / chamomile

Hot Chocolate **\$4.5**

(full cream or soy are available)

Please don't hesitate to let our staff know of any allergies or intolerances.



@stefaniestatewines



/stefaniestatewines/

Wines

Vigna

	tasting / glass / bottle
2019 Frizzante <i>nashi pear, apple, spritz</i>	\$2.5 / \$8 / \$20
2020 Sangiovese Rosé <i>Turkish delight, watermelon, pomegranate, cherry</i>	\$2.5 / \$8 / \$20
2018 Arneis <i>star anise, cloves, nashi pear</i>	\$2.5 / \$10 / \$25
2017 Pinot Blanc <i>floral, pear, nashi pear, mineral</i>	\$2.5 / \$10 / \$25
2017 Nebbiolo <i>cherry, leather, smoky, tar, chalky</i>	\$2.5 / \$10 / \$25
2019 Chardonnay <i>pear, apple, citrus, crisp</i>	\$25
2018 Pinot Noir <i>cherry, strawberry, raspberry, medium body</i>	\$25

Dessert

2015 Vin Santo <i>nutty, raisins, honeysuckle, endless</i>	\$10 / \$60
---	-------------

Estate

2018 The View Pinot Gris <i>rock melon, white peach, cumquats</i>	\$3 / \$12 / \$30
2018 The View Chardonnay <i>vanilla, toasty, white peach, mineral</i>	\$5 / \$15 / \$65
2018 The View Pinot Noir <i>cherry, strawberry, vanilla, silky tannin</i>	\$5 / \$15 / \$65
2019 Boccallupo Sangiovese <i>raspberry, violets, cedar, silky tannin</i>	\$4 / \$12 / \$35
2018 Heathcote Shiraz <i>plum, spice, white pepper</i>	\$35
2017 The Gate Shiraz <i>blueberry, dark plum, cloves, spice, richness</i>	\$15 / \$65
2018 Barrel Selection Shiraz <i>dark chocolate, Blueberry, black pepper, velvet tannins</i>	\$15 / \$65
2016 The Gate Cabernet Sauvignon <i>blackcurrant, cassis, blackberry, spice, plush</i>	\$15 / \$65

Olive Oil

2020 Frantoio E.V. Olive Oil (500ml) <i>early harvest, sage, walnut, peppery</i>	\$20
---	------