

WELCOME

Cellar Door Menu

Platters

Small Grazing Platter **\$22**
*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 **\$42**
*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 **\$22**
*sun-dried tomatoes, red onion, artichoke, capers, mozzarella, pecorino cheese
(suggested pairing: Chardonnay / Pinot Noir)*

Prosciutto **\$22**
*prosciutto di Parma, mozzarella
(suggested pairing: Nebbiolo / Sangiovese)*

Piccante **\$22**
*hot salami, red onion, capers, mozzarella, pecorino cheese
(suggested pairing: Pinot Blanc / Cabernet Sauvignon)*

(kitchen open till 3:30pm)

Tasting Flights

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

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

Drinks

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

Sparkling Water **\$5**
Zampillo (750ml)

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.



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Wines

Vigna

glass / bottle

2021 Sangiovese Rosé
strawberry, pomegranate, watermelon

2018 Pinot Blanc
almond, loquat, stone fruit

2021 Chardonnay
pear, apple, citrus, crisp

2016 Heathcote Marsanne
honeysuckle, blossom, baked apple

2017 Nebbiolo
cherry, leather, smoky, tar, chalky

2021 Pinot Noir
cherry, strawberry, raspberry, medium body

\$8 / \$20

\$10 / \$25

\$10 / \$25

\$10 / \$25

\$12 / \$28

\$12 / \$28

Estate

2018 The View Pinot Gris
rock melon, white peach, cumquats \$12 / \$30

2018 The View Chardonnay
vanilla, toasty, white peach, mineral \$15 / \$65

2018 The View Pinot Noir
cherry, strawberry, vanilla, silky tannin \$15 / \$65

2019 Boccallupo Sangiovese
raspberry, violets, cedar, silky tannin \$12 / \$35

2019 Heathcote Shiraz
cherry, plum, blueberry \$35

2017 The Gate Shiraz
blueberry, dark plum, cloves, spice, richness \$15 / \$65

2018 Barrel Selection Shiraz
dark chocolate, Blueberry, black pepper, velvet tannins \$65

2016 The Gate Cabernet Sauvignon
blackcurrant, cassis, blackberry, spice, plush \$15 / \$65

Dessert

2015 Vin Santo
nutty, raisins, honeysuckle, endless

\$10 / \$60

Olive Oil

2021 Frantoio E.V. Olive Oil (500ml)
early harvest, herbaceous, cut grass, rocket

\$24