

# 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

## Estate

glass / bottle

glass / bottle

2021 Goose Block Frizzante  
*fejoa, granny smith apple, prickly pear*

**\$ 8 / \$20**

2019 The View Pinot Gris  
*honeysuckle, ripe nashi pear, citrus*

**\$ 12 / \$30**

2021 Sangiovese Rosé  
*strawberry, pomegranate, watermelon*

**\$ 8 / \$20**

2018 The View Chardonnay  
*vanilla, toasty, white peach, mineral*

**\$ 15 / \$65**

2021 Chardonnay  
*pear, apple, citrus, crisp*

**\$ 10 / \$25**

2018 The View Pinot Noir  
*cherry, strawberry, vanilla, silky tannin*

**\$ 15 / \$65**

2018 Pinot Blanc  
*almond, loquat, stone fruit*

**\$ 10 / \$25**

2019 Boccallupo Sangiovese  
*raspberry, violets, cedar, silky tannin*

**\$ 12 / \$35**

2017 Nebbiolo  
*cherry, leather, smoky, tar, chalky*

**\$ 12 / \$28**

2019 Heathcote Shiraz  
*cherry, plum, blueberry*

**\$35**

2021 Pinot Noir  
*cherry, strawberry, raspberry, medium body*

**\$ 12 / \$28**

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

## Olive Oil

2015 Vin Santo  
*nutty, raisins, honeysuckle, endless*

**\$ 10 / \$60**

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

**\$24**