

WELCOME

Cellar Door Menu

Platters

Small Grazing Platter **\$25**
*a selection of either siago & pecorino cheese OR salami & prosciutto
with 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*

Olive Oil

2022 Frantoio E.V. Olive Oil (500ml) **\$25**
early harvest, flavours of sage, walnut & peppery

(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 from our single site vineyards The View or The Gate
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

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

\$ 8 / \$20

2021 Sangiovese Rosé
strawberry, cookies & cream, juicy

\$ 8 / \$20

2018 Pinot Blanc
almond, loquat, stone fruit

\$ 10 / \$25

2022 Pinot Noir
cranberry, wild cherry, silky tannins

\$ 12 / \$28

2017 Nebbiolo
cherry, leather, smoky, chalky

\$ 12 / \$28

Organic

2021 Pinot Noir [Certified in Conversion]
hints of clove, rose water, cranberry, red licorice

\$ 15 / \$35

Dessert

2015 Vin Santo
nutty, raisins, honeysuckle, endless

\$ 12 / \$60

The View

2019 Pinot Gris
honeysuckle, ripe nashi pear, citrus

glass / bottle
\$ 12 / \$30

2019 Pinot Blanc
Orange blossom, vanilla, touch of creaminess

\$ 12 / \$30

2019 Chardonnay
refined citrus fruits with creamy brioche

\$ 18 / \$65

2018 Pinot Noir
cherry, strawberry, vanilla, silky tannin

\$ 18 / \$65

The Gate

2021 Viognier.
lychee, apricot and ginger spice

\$ 12 / \$30

2020 Boccallupo Sangiovese
sun-dried tomato and dark cherry

\$ 15 / \$35

2018 Shiraz
white pepper, cloves and dark fruit

\$ 18 / \$65

2016 Cabernet Sauvignon
blackcurrant, cassis, blackberry, spice, plush

\$ 18 / \$65

Heathcote

2019 Shiraz

\$35

2018 Barrel Selection Shiraz

\$65