

WELCOME

Cellar Door Menu

Platters

Small Grazing Platter **\$ 28**
*a selection of either Asiago & Tuscan pecorino cheese
OR salami & prosciutto
with assorted pickles, seasonal fruit
served with our Stefani Estate olive oil and freshly baked focaccia*

Large Grazing Platter **\$ 48**
*prosciutto di Parma, salami, a selection of Asiago & Tuscan pecorino 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) **\$ 28**
early harvest, flavours of sage, walnut & peppery

(kitchen open till 3:30pm)

Tasting

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

La Nostra Storia **\$ 15**
*a selection of premium wines from our single site vineyards
that tells our story*

Drinks

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

Sparkling Water **\$ 7**
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 Premium

	glass / bottle
2021 Goose Block Frizzante <i>fejoa, granny smith apple, prickly pear</i>	\$ 10 / \$ 25
2018 Pinot Blanc <i>almond, loquat, stone fruit</i>	\$ 10 / \$ 25
2023 Chardonnay. <i>white peach, guava & rock melon</i>	\$ 14 / \$ 32
2023 Pinot Noir <i>forest floor, cherry, raspberry & cranberry</i>	\$ 14 / \$ 32
2021 Malbec. <i>plums and hints of Christmas spices</i>	\$ 14 / \$ 32

Heathcote Wines

2019 Shiraz	\$ 45
2018 Barrel Selection Shiraz	\$ 65

Dessert

2015 Vin Santo <i>nutty, raisins, honeysuckle, endless</i> <i>[served with almond cantuccini]</i>	\$ 15 / \$ 75
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The View

2019 Pinot Gris <i>honeysuckle, ripe nashi pear, citrus</i>	\$ 15 / \$ 35
2019 Pinot Blanc <i>orange blossom, vanilla, touch of creaminess</i>	\$ 15 / \$ 35
2019 Chardonnay <i>refined citrus fruits with creamy brioche</i>	\$ 22 / \$ 65
2019 Pinot Noir <i>sour cherries, macerated strawberry, with hints of allspice</i>	\$ 22 / \$ 65
2021 Pinot Noir [NASAA 30007 Certified in Conversion] <i>hints of clove, rose water, cranberry, red licorice</i>	\$ 18 / \$ 45

The Gate

2021 Viognier. <i>lychee, apricot and ginger spice</i>	\$ 15 / \$ 35
2020 Boccallupo Sangiovese <i>sun-dried tomato and dark cherry</i>	\$ 18 / \$ 45
2018 Shiraz <i>white pepper, cloves and dark fruit</i>	\$ 22 / \$ 65
2016 Cabernet Sauvignon <i>blackcurrant, cassis, blackberry, spice, plush</i>	\$ 22 / \$ 65

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2019 Nebbiolo Riserva <i>hints of cranberry and rosehip</i>	\$ 18 / \$ 45
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