

WELCOME

Cellar Door Menu

Platters

Small Grazing Platter \$ 35

*Either: Asiago & Tuscan pecorino cheeses OR salami & prosciutto cured meats
with assorted pickles, seasonal fruit served with our Stefani Estate olive oil and freshly baked focaccia*

Large Grazing Platter \$ 55
[sharing for 2 to 4 people]

*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

2023 Frantoio E.V. Olive Oil (500ml) \$ 32
early harvest, flavours of sage, walnut & peppery

(kitchen open till 3:30pm)

Tasting [with table service]

La Vigna \$ 15
a selection of easy drinking style wines from our Vigna range

La Nostra Storia \$ 20
*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 \$ 5
cappuccino / latte

espresso / macchiato / long black / piccolo \$ 4

Tea \$ 5
English breakfast / peppermint / chamomile

Hot Chocolate \$ 5

(full cream or soy milk are available)

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



@stefaniestateswines



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Wines

Vigna

Estate Premium

glass / bottle

The View

glass / bottle

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

\$ 14 / \$ 32

2019 Pinot Blanc
orange blossom, vanilla, touch of creaminess

\$ 15 / \$ 39

2023 Chardonnay.
white peach, guava & rock melon

\$ 14 / \$ 32

2019 Chardonnay
refined citrus fruits with creamy brioche

\$ 22 / \$ 65

2023 Pinot Noir
forest floor, cherry, raspberry & cranberry

\$ 14 / \$ 32

2019 Pinot Noir
sour cherries, macerated strawberry, with hints of allspice

\$ 22 / \$ 65

2021 Malbec.
plums and hints of Christmas spices

\$ 14 / \$ 32

The Gate

2021 Viognier.
lychee, apricot and ginger spice

\$ 15 / \$ 39

2020 Boccallupo Sangiovese
sun-dried tomato and dark cherry

\$ 18 / \$ 49

2018 Shiraz
white pepper, cloves and dark fruit

\$ 22 / \$ 65

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

\$ 22 / \$ 65

Dessert

2015 Vin Santo
nutty, raisins, honeysuckle, endless
[served with almond cantuccini]

\$ 15 / \$ 75

Belaradah

2019 Nebbiolo Riserva
hints of cranberry and rosehip

\$ 18 / \$ 49

Free postage Australia -wide for minimum 3 bottle order