

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

2024 Frantoio E.V. Olive Oil (500ml) \$ 32
walnut and herbaceous flavour with peppery finish

(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
limonata / aranciata / 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.



@stefaniestatewines



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Wines

Vigna	glass / bottle	Estate Premium	glass / bottle
2024 Rosè <i>honey melon and fresh strawberry</i>	\$ 14 / \$ 32	The View [NASAA Certified Organic 30007 in Transition]	
2024 Chardonnay. <i>white peach, lemon blossom and chamomile</i>	\$ 14 / \$ 32	2021 Pinot Blanc <i>white peach, flint and floral undertones</i>	\$ 15 / \$ 39
2023 Pinot Noir <i>forest floor, cherry, raspberry & cranberry</i>	\$ 14 / \$ 32	2021 Chardonnay <i>hints of grapefruit, honeysuckle and marzipan</i>	\$ 22 / \$ 65
2021 Malbec. <i>plums and hints of Christmas spices</i>	\$ 14 / \$ 32	2021 Pinot Noir <i>violet and sour cherry with earthy undertones</i>	\$ 22 / \$ 65
		The Gate	
		2021 Viognier. <i>lychee, apricot and ginger spice</i>	\$ 15 / \$ 39
		2020 Boccallupo Sangiovese <i>sun-dried tomato and dark cherry</i>	\$ 18 / \$ 49
		2015 Shiraz <i>violets, blueberries and hints of vanilla</i>	\$ 22 / \$ 65
		2016 Cabernet Sauvignon <i>blackcurrant, cassis, blackberry, spice, plush</i>	\$ 22 / \$ 65
		Belaradah	
		2019 Nebbiolo Riserva <i>hints of cranberry and rosehip</i>	\$ 18 / \$ 49

Dessert

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

\$ 15 / \$ 75

Free postage Australia -wide for minimum 3 bottle order

Wi-Fi: Stefani Starlink PW: Stefani7ll