

SHARING'S CARING

Taste sensations to set the scene

Panko crumbed calamari, miso 4.50
Parmesan & smoked paprika beignets, chimichurri
sauce 4.50
Feathertop's estate marinated olives (GF) 8

Try with: 2017 Vintage Prosecco

SMALL PLATES

Now we're getting started!

Duck cassoulet (contains nuts) (GF on request) 20
Beetroot, rocket, hazelnut, pickled cherries.
Try with: 2017 Feathertop Pinot Noir

Gamze smoked chicken (contains nuts) 20
Pickled vegetables, quinoa, avocado, pine nuts, white
peach, zaatar
Try with: 2017 Feathertop Sauvignon Blanc

Chilled Tomato gazpacho (GF) (V/VE on request) 20
Crystal bay prawns, tomato & capsicum salsa, vanilla oil
Try with: 2017 Feathertop Friulano

Mi-Cuit Atlantic salmon (GF) 20
Chick pea panisse, sumac, citrus, fennel, green tahini
Try with: 2017 Feathertop Vermentino



LET'S FEAST

Don't hold back, you're here for a reason!

Summer risotto (contains nuts) (GF) 32
Ratatouille, basil pesto rocket, pine nuts, parmesan
Try with: 2017 Feathertop Pinot Gris

Moroccan spiced Chicken 36
Fragrant cous cous, baby carrots, zaatar, lemon
Try with: 2017 Feathertop Pinot Noir

160gm Eye Fillet (GF) 38
Sous vide (MR), fennel remoulade, pickled red cabbage,
prosciutto, green beans, tomato chutney
Try with: 2015 Feathertop Cabernet Sauvignon

Lamb shoulder cigars 36 (contains nuts)
Wild rice, pumpkin, pistachio, apple, kale, chimichurri,
pomegranate molasses
Try with: 2015 Feathertop Shiraz

Dukkah tiger prawns (GF on request, contains nuts) 38
Chorizo, baba ghanoush, almonds, green olive,
cauliflower, celery, freekeh,
Try with: 2017 Feathertop Vermentino

SOMETHING ON THE SIDE

Rocket leaves, honeyed walnuts, parmesan 8
Roasted Nicola potatoes, miso 8

THE SWEET TIMES ARE HERE

Allow yourself a little indulgence or enjoy together

Lime leaf Crème brulee (contains nuts) 16
Rhubarb, pistachio crumble, cinnamon churros.
Try with: Feathertop 1995 Tawny

Salted caramel Panna-cotta (contains nuts, GF) 16
White peach, chocolate ice cream, toasted white
chocolate
Try with: Feathertop NV Lush

Berry Minestrone (GF, Vegan) 16
Seasonal berries, coriander, mint, lemon, ginger, vanilla,
lemon sorbet
Try with: Feathertop 2017 Vintage Prosecco

Warm chocolate Brownie 8
Cherries, thyme Labneh.

Local cheese platter (GF on request, contains nuts) 22
Selection of 3 locally sourced cheeses with
accompaniments. 90g
Try with: Feathertop 1995 Tawny

TO FINISH OFF ...

Sixpence Coffee: Cappuccino, latte, short black, long
black, short macchiato, long macchiato, flat white,
mocha, hot chocolate, Chai
4 (cup) 4.5 (mug). Soy milk 0.50. Extra shot 0.50

Affogato 6

Tea by the pot - English breakfast, earl grey, peppermint,
camomile, jasmine green 4



Special

Entree and main with matched wines 70

Main and dessert with matched wines 70

Entree, main and dessert with matched wines 90



/Boyntons Feathertop Winery,
@Feathertop Winery
@feathertop_wine, #feathertopmoment

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SPARKLING



2017 Vintage Prosecco 12/40
Flavours of lemon zest, green apples and Nashi pear; our Prosecco is a complex, elegant style, with a zesty, dry finish

2012 Vintage Blanc de Blanc 50
Flavours of apples and toasted brioche with a bone-dry finish

WHITE



2017 Riesling 30
Lemon, lime and floral flavours and a long dry finish

2017 Sauvignon Blanc 9/30
Citrus, green apples, passionfruit and melon flavours, crisp drying acidity

2018 Fiano 30
Grapefruit, spiced apple, dried herbs, dry textured palate

2017 Savagnin 30
Fresh lime, orange zest, peach and sweet spice, textured palate with fine, delicate acidity

2017 Vermentino 9/30
Complex flavours of spiced pears, zesty citrus, stone fruit and fresh almonds

2018 Gris de Gris 30
Displaying fragrant rose petal, nashi pear, citrus and green apple characters

2017 Friulano 9/30
Kaffir lime, ripe peach & pineapple with subtle hints of roasted almonds and savoury spice.

2017 Pinot Gris 9/30
Nashi pears, spiced poached apple and honeysuckle

ENJOYING OUR WINES & YOUR EXPERIENCE?
 BECOME A PART OF OUR SUMMIT CRU WINE CLUB
 FAMILY TODAY



RED



2018 Feathertop Rose' 30
A blend of Alpine Valleys Cabernet and Durif. Flavours of fresh red berries, dried herbs and savoury spice

2017 Pinot Noir 9/35
Dark cherry, beetroot, violets and sweet and savoury spice.

2016 Sangiovese 35
Dark cherry, black olive and savoury spice and a dry finish

2016 Nebbiolo 35
Complex aromas and flavours of violets, dark cherry, wild herbs and a hint of tar and tobacco leaf

2016 Merlot 35
Complex and elegant, with a rich, mouth filling palate and soft velvety tannins

2015 Shiraz 10/35
Classic cool climate style, fresh plums, black pepper and spice

2015 Cabernet Sangiovese 35
Juicy red berry, blackcurrant, dark cherry and black olive

2015 Cabernet Sauvignon 10/35
Dark red berries and blackcurrants with a long dry finish

2016 Durif 35
Rich plum, spice and liquorice flavours and silky tannins

2015 Alluvium Reserve 85
A straight Cabernet Sauvignon, flavours of blackcurrants, rich red berries, tobacco leaf and licorice lead to a long dry palate dominated by fine, silky tannins

2008 Terraces Reserve 85
From the fabulous 2008 vintage, this wine is rich and vibrant. A blend of 92% Shiraz and 8% Durif

DESSERT & FORTIFIED



NV Lush 10/35
Made from raisined Shiraz grapes, this wine is inspired from the Pedro Ximenez Kel tried when he visited Spain.

1995 Tawny 10/35
Incredibly complex flavours of caramel, mocha and raisins

BEER

Ask about our daily tap special! half pint 6/ pint 12

Blizzard Brewing Peak to Creek Can (4.6%) 330ml 6.50

Blizzard Brewing Kolsch Can (4.6%) 330ml 6.50

Peroni Light (3.5%) 7

CIDER

Alpine Sweet Cider, Wandiligong (4.5%) 330ml 7

FOR THE DRIVER

Mixed Berry Kombucha 6.50

Capi Sparkling Mineral Water 4

Blood Orange, Ginger Beer 250ml 4

Capi Sparkling Mineral Water 750ml 8

Lemon Lime Bitters 4.50

Nightingale Apples Sparkling Apple Juice 5