



STONE & BARREL RESTAURANT



WINTER LUNCH MENU

Welcome to the Stone & Barrel Restaurant. With the cooler weather and quieter times in the valley, our menu is all about relaxed and heart-warming food served in beautiful surroundings. Feel free to also browse our Providore and add a DIY platter of local produce to make a grazing style feast to feed a crowd!

Please place your order at the cellar door bar.

MAINS

Soup of the day, sourdough bread roll	\$15
Potato gnocchi, truffled cheese sauce, crispy prosciutto	\$22
Braised beef cheek, herb polenta, gremolata, red wine jus	\$28
Red wine braised chicken, mushroom, chestnut, risotto, thyme pesto	\$28

SIDES

Honey roasted baby carrots with almonds	\$8
Oven roasted potatoes with miso dressing	\$8
Broccoli, cauliflower and cheese gratin	\$8
Hand cut chips, truffle salt	\$8
Warm couscous salad, rocket, feta, sun dried tomatoes	\$8

DESSERTS

Rich chocolate tart, candied citrus zest, chantilly cream	\$16
Coffee panna cotta, toasted white chocolate crumble and chocolate ice cream	\$16

TO FINISH

Latte, cappuccino, flat white, short/long black, short/long macchiato (We use locally roasted Sixpence Coffee, Bright). Soy/mug/extra shot 50c extra	\$4
Hot chocolate, mocha, chai	\$4
Tea by the pot (English breakfast, earl grey, camomile, jasmine green)	\$4
Affogato	\$6

