



# Menu

## To Share.

### Antipasto

Variety of chef selection cheeses, cold cuts of meat & grilled marinated vegetables

for 2 people	33
for 4-5 people	50

### Oven Baked Bread

Sliced oven baked bread served with balsamic & extra virgin olive oil

	10
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### Arancini

Homemade arancini with parmesan cheese and provolone, served with aioli & tomato relish - ask staff for today's flavour

3 pieces	12
6 pieces	21
10 pieces	30

## Entrée.

### Bruschetta

Fresh tomato and basil with balsamic glaze (cold)

	11
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Bruschetta with provolone, parmigiano & greens (hot)

	13
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### Crispy Pork Belly

Chunky pieces of crispy pork belly, pickled vegetables, asian inspired chilli tomato salsa.

	19
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### Calamari

Calamari pieces tossed in semolina, fried and seasoned with salt and cracked black pepper, fresh lemon & aioli.

	16.50
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### Wedges

Served with sour cream & sweet chilli

	14
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## Mains.

### Fruitti di Mare

Spaghetti with mussels, scallops, squid, prawns and fish pieces, cherry tomatoes, garlic & chilli

	32
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Option: Napoli or Olive Oil Base

### Market Fresh Fish\*

Pan roasted/Oven baked fresh fish

	36
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### Chicken Parma

with chips & salad /veggies

	28.50
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### Classic Pasta

Pick your pasta

Penne, Spaghetti and Gnocchi

Pick your sauce

Carbonara, Napoli, Bolognese  
(gluten free pasta option available \$3 extra)

	23
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### Chicken Schnitzel

Breast Fillet of chicken crumbed in Japanese Panko crumbs, fried & served with mushroom cream sauce & chips / Veggies

	25
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## From the Grill.

### All Victorian Meat

Dry Aged Grain Fed Beef Striploin 300g

	39
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Rib Eye of Beef 350-400g

	48
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Grain Fed Beef Tenderloin 200g

	39.50
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All served with homemade roasted potato wedges and peppercorn jus

## Insalata/Sides

### Radicchio salad

With orange & sweet mustard dressing.

	13
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### Rocket, pear and parmesan salad

With lemon & olive oil dressing

	14
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### Pan Roasted green bean salad

with crumbled feta

	14
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### Fries

Fries served with tomato chutney and seasoned with mouth watering herbs & spices

	14
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## Desserts.

### **Tiramisu**

Served with coffee cream 15

### **Sticky Date Pudding**

Smothered with caramel sauce & vanilla bean ice-cream 15

### **Jamaican Dark Chocolate Pudding**

With creamy vanilla ice cream 15

### **Sorbet**

Check with our team for today's flavours.

1 scoop	4
2 scoops	7.50
3 scoops	11

### **Affogato (alcoholic)**

Espresso, frangelico & vanilla ice-cream 16.50

### **Affogato (non-alcoholic)**

Espresso, hazelnut syrup & vanilla ice-cream 12.50

## Children's menu.

### **Spaghetti Bolognese [Nut Free]**

Gluten Free option available 14.50

### **Chicken Tenders & Chips**

Gluten Free option available 14.50

**Kids Witchmount Sundae** 11

Menu items may contain traces of nuts, egg, wheat, seeds, shellfish, soy & other allergens. Although all care is taken, due to the nature of food preparation, Witchmount Estate cannot guarantee the absence of these ingredients in our menu items.



## Pizza.

### **Margherita**

Tomato base with mozzarella & basil **24**

### **Prosciutto with Rocket**

Tomato base, mozzarella, baby bocconcini,  
fresh rocket topped with prosciutto **24**

### **Salami**

Tomato base, mozzarella, salami & aged cheddar **24**

### **Garlic, Rosemary & Baby Bocconcini Focaccia**

Garlic, bocconcini & rosemary **22**

## Something Sweet.

### **Nutella**

Nutella, fresh strawberries, cream topped  
with chopped hazelnuts **22**



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