

Menu



To Share.

Cheese Board

a selection of 3 cheeses with crackers, dried fruit and quince paste 24

Oven Baked Bread

Sliced oven baked bread served with balsamic and extra virgin olive oil 10

Arancini

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

3 pieces 12
6 pieces 21
10 pieces 30

Fries

Fries served with tomato chutney and seasoned with herbs & spices 9

Wedges

Served with sour cream & sweet chilli 14

Chef's tasting board

chefs selection of 4 menu items to sample 32

Entrée.

Bruschetta

Fresh tomato and basil with balsamic glaze (cold) 11

Bruschetta with provolone, parmigiano & greens (hot) 13

Crispy Pork Belly

Chunky pieces of crispy pork belly, pickled vegetables, asian inspired chilli tomato salsa. 19

Calamari GFO

Calamari pieces tossed in semolina, fried and seasoned with salt and cracked black pepper, fresh lemon and aioli. 16.50

Extra condiments

Aioli - Sour Cream - Tomato Relish - Sweet Chilli 2

No Split Bills

Mains.

Fruitti di Mare

Spaghetti with mussels, scallops, squid, prawns and fish pieces, cherry tomatoes, garlic & chilli 34
Option Tomato or Olive Oil Base

Classic Pasta Pasta

Penne, Spaghetti and Gnocchi 25
Sauce
Carbonara, Napoli, Bolognese, Amatriciana)
(gluten free option available \$3 extra)

Chicken and Mushroom Risotto GF

with parmesan reggianno 28

Market Fresh Fish*

Pan roasted/Oven baked fresh fish 36

Chicken Parma

28.50

Egg Plant Parma

22
with Witchmount style chips & salad / veggies

Chicken Schnitzel

Breast Fillet of chicken crumbed in Japanese Panko crumbs, fried & served with mushroom cream sauce & Witchmount style chips / Veggies 28.50

From the Grill

All Victorian Meat

Rib Eye of Beef 350g 48

Grain Fed Beef Tenderloin 200g 42

All served with homemade roasted potato wedges and peppercorn jus

Extra Options 6

Veggies

Garden Salad

Fries

Pork Ribs

BBQ marinated pork ribs slow cooked, and topped w/ homemade spicy BBQ sauce 36

Insalata.

Leafy Garden Salad (Ask staff for todays salad)

add grilled chicken \$9

Pizzas.

Margherita

Tomato base with mozzarella & basil 24

Proscuitto with Rocket

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

Chorizo and Peppers

Tomato Base, mozzarella, chorizo & peppers. 24

Garlic, Rosemary & Baby

Bocconcini Focaccia 22

Garlic, bocconcini & rosemary

Children's menu.

Spaghetti Bolognese [Nut Free]

Gluten Free option available \$3 15

Chicken Tenders & Chips

Gluten Free option available 15

Chicken Slider & Chips

15

Kids Witchmount Sundae

11

Desserts.

Tiramisu

served with coffee cream 16

Sticky Date Pudding

smothered with caramel sauce & vanilla bean ice-cream 16

Jamaican Dark Chocolate Pudding

with creamy vanilla ice cream 16

Zeppoli

Italian style fried mini donut covered in cinnamon and sugar with rich dipping chocolate. 16

Sorbet GF

Check with our team for today's flavours.
1 scoop - 4
2 scoops - 7.50
3 scoops - 11

Affogato (alcoholic)

Espresso, frangelico and vanilla ice-cream 16.50

Affogato (non-alcoholic)

Espresso, hazelnut syrup and vanilla ice-cream 12.50

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.

No Split Bills