



welcome

**SCAN TO SEE
MENU & ORDER**



Witchmount winery was established in 1991 by the Ramunno family. Growing up on the property Tony Ramunno knew every vine personally. Actively involved and overseeing all processes before moving on from the business in 2010.

The estate has developed into a boutique wedding and events venue, cellar door and restaurant with premium winemaking and a passionate team that love welcoming guests.

Witchmount Estate spans 6 hectares of vineyard. The estate boasts both indoor and outdoor event spaces as well as gorgeous views of the lake, vines and landscaped courtyards.

Witchmount Estate Weddings and Events has been fully renovated and modernised to ensure our guests' comfort whilst also maintaining all its original charm.

TO SHARE

Charcuterie board (GFO) 3 Cheeses, cold meats, olives and chargrilled veggies, crackers and home made dip	27
Oven baked bread (DF/ V) Sliced oven baked bread served with balsamic and extra virgin olive oil and hommus	11.5
Arancini Homemade arancini served with aioli & tomato relish -Ask staff for todays flavour	
3 pieces	12
6 pieces	21
10 pieces	30
Witchmount fries (VGO/DF/V) Cajun & mixed herb fries served with tomato relish.	14
Salt & pepper calamari (GFO) Calamari pieces tossed in semolina, fried and seasoned with salt and cracked black pepper, fresh lemon and aioli.	16.5
Signature wedges Served with sour cream & sweet chilli	16
Chefs tasting board Chefs selection of 4 menu items to sample	32
Bruschetta (2) (DF/V) Fresh tomato and basil with balsamic glaze	11

MAINS

Chicken schnitzel Chicken breast crumbed in Japanese Panko crumbs, fried & served with your choice of Peppercorn Jus /Mushroom Sauce / Garlic & Parsley Butter/ Red Wine Jus & Witchmount style chips OR Veggies	24.5
Fish of the day (GFO) Fresh fish with chefs selection of garnish Ask our team for today's option	36
Lamb shank Slow Braised Lamb shank served with creamy mash potato and garlic roasted green beans	30
Classic parmigiana Chicken schnitzel, smoked ham, cheese, napoletana sauce with chips and salad * Make it grilled (GF)	28.5
Calamari (MAIN) (GFO) Calamari pieces tossed in semolina, fried and seasoned with salt and cracked black pepper served with golden fries, fresh lemon and aioli.	26
Pumpkin & walnut salad (GF) Pumpkin, walnut and rocket salad add grilled chicken +6	18
Beef cheeseburger Premium smashed beef pattie, grilled onion, American cheddar, fresh tomatoes, tomato sauce, mayo and mustard with golden fries.	24

PASTA

Frutti di mare (GFO/DF) Spaghetti with mussels, scallops, squid, prawns and fish pieces, cherry tomatoes, garlic & chilli Option of Tomato or Olive Oil Base	34
Burnt butter sage gnocchi (V) With roast pumpkin, pinenuts, spinach and parmesan	26
Penne carbonara (VO)	24
Spaghetti bolognese	24
GF (penne pasta)	3

FROM THE GRILL

All victorian meat All served with homemade roasted potato wedges and your choice of Peppercorn Jus /Mushroom Sauce / Garlic & Parsley Butter/ Red Wine Jus	
Grain fed tenderloin 200g (GF)	42
Rib eye of beef 350g (GF)	49
Upgrade to surf and turf	14

SIDES

Steamed veggies	8
Leafy salad	6
Witchmount fries	10
Side of sauce Peppercorn Jus /Mushroom Sauce / Garlic & Parsley Butter/ Red Wine Jus	5

EXTRAS

Condiments Aioli-Sour Cream-Tomato Relish Sweet Chilli - Seeded Mustard	2
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KIDS

for children aged 12 and under

MAINS 12

Salt & pepper calamari & chips (GFO)

Penne bolognese (NF)

Chicken tenders & chips

Fish bites and fries

Chicken slider & chips

Kids sundae 8
ice cream, with topping and sprinkles

Kids shakes 6
blue heaven
caramel
strawberry
chocolate
vanilla
lime

Epic shakes 10
Cookies & Cream
Bubblegum & Fairyfloss
Caramel & Honeycomb

DESSERTS

Jamaican Dark Choc Pudding 15
With chocolate sauce and creamy vanilla ice cream

Sticky Date Pudding 15
Smothered with caramel sauce & vanilla bean ice-cream

Churros 15
Deep fried churros smothered in cinnamon sugar and served
With rich chocolate sauce

Coffee And Dessert 17.5
Ask our team for todays dessert option

Affogato(non alcoholic) 12.5
Espresso, hazelnut syrup and vanilla ice-cream

Affogato(alcoholic) 16.5
Espresso, frangelico and vanilla ice-cream

Sorbet Trio 11
Check with our team for todays flavours

CAKAGE
Includes all cakes and cupcakes brought into Witchmount.

General Cakeage - Self-Serve At Table
\$3 per person
Includes (if required): Storage, plates, cake forks/spoons, cake knife

Cut & Served Individually By Us
\$4 per person
Includes (if required): Storage, plates, cake forks/spoons, cake knife