



Grazing & Bites

SNACKS

Oven Baked Bread (DF/V)	11.5
Sliced oven baked bread served with balsamic and extra virgin olive oil	
Witchmount Fries (DF/V/VGO)	14
Cajun & mixed herb fries served with tomato relish.	
Signature Wedges	16
Served with sour cream & sweet chilli	

TO SHARE

Arancini (DFO)	
chefs famous home-made arancini served with garlic aioli and tomato relish (ask our team for todays flavour)	
3 pieces 12	6 pieces 21 10 pieces 30
Crispy Fried Calamari	16.5
Flash fried calamari dusted with chilli and fennel salt served with fresh rocket salad and lemon mayonnaise	
add fries +5	
Antipasto Misto (GFO)	30
A selection of Local and Imported cheese with grilled, marinated and pickled vegetables, sliced cold cuts of cured meat, bread and crackers	
Oven Roasted Devil wings	16
Spiced coated wings served with blue cheese sauce	

PLATES

Burnt Butter and Sage Gnocchi	25
Roast pumpkin, pinenuts, spinach and parmesan	
Cheese Burger & Fries	22
Grilled beef patty topped with american cheese sandwiched in Brioche Burger Bun	
The Burger & Fries	28.5
Grilled Wagyu beef patty, topped with caramelised onion, special sauce, fresh sliced toms and double American cheese in Brioche Bun	
Gnocchi	26
Gnocchi cooked in a brown butter sauce with sauteed onions and baby spinach, pepita seeds, pine nuts, roasted pumpkin and sage, finished with grated aged parmesan	
Fish of the Day	42
Pan roasted Salmon with roasted Kipfler potato with pancetta, warm tomato and caper salsa	
Mixed Salad	19
Mix garden leaves with grilled peppers and peppered Zucchini, sweet citrus dressing add grilled chicken +9	
Spinach Salad	19
Toasted pinenuts and pepitas, mint and honey vinaigrette topped with crumbled feta cheese add grilled chicken +9	

KIDS

Fish Bites or Crumbed Chicken Tenders	12
served with Witchmount fries and tomato sauce	

SWEETS

Affogato(alcoholic)	16.5
Espresso, frangelico and vanilla ice-cream	
Sorbet Trio	11
Check with our team for todays flavours	
A little sweeter	15
Check with our team for todays other dessert options	

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.



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