



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.

# SNACKS TO SHARE

Antipasto Misto (GFO) A selection of local and imported cheese with grilled, marinated and pickled vegetables, sliced cold cuts of cured meat, bread and crackers	34
Cheese Platter An assortment of cheeses, quince, grapes, dried fruits and crackers.	30
Oven baked bread (DF/ V ) Sliced oven baked bread served with balsamic and extra virgin olive oil and hommuss	11.5
Arancini (DFO) Homemade arancini served with aioli & tomato relish -Ask staff for todays flavour 3 pieces 12    6 pieces 21    10 pieces 30	
Warm Olives Served in olive oil and garlic with chilli salt flakes	9
Witchmount fries (VGO/DF/V) Cajun & mixed herb fries served with tomato relish	14
Crispy Fried Calamari (GFO) Flash fried calamari dusted with chilli and fennel salt served with fresh rocket salad and lemon mayonaise <b>add fries +5</b>	16.5
Signature wedges Served with sour cream & sweet chilli	16
Bruschetta (2) (DF/V) Fresh tomato and basil with balsamic glaze	11
Oven Roasted Devil Wings Spiced costed wings served with blue cheese sauce	24.5
Nachos Served with sour cream, guacamole, salsa and cheese	21

# PLATES

Gnocchi 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	26
Striploin Served with crispy potatoes, garlic greens & onion jus	42
Fish of the day (GFO) Please speak to our team for the Fish of the day	42
Braised Lamb shank Slow Braised Lamb shank served with creamy mash potato and garlic roasted green beans and onion jus	30
Traditional Parma Crumbed chicken with napoli and cheese, served with chips and salad	26
Crispy Fried Calamari (MAIN) (GFO) Flash fried calamari dusted with chilli and fennel salt served with fresh rocket salad and lemon mayonaise	26
Cheese Burger & Fries Grilled beef patty topped with american cheese, sandwiched in Brioche Burger Bun	28.5
Mixed Salad Mix garden leaves with grilled peppers and peppered Zucchini, sweet citrus dressing <b>add grilled chicken +9</b>	19
Spinach Salad Toasted pinenuts and pepitas, mint and honey vinaigrette topped with crumbled feta cheese <b>add grilled chicken +9</b>	19

# KIDS

For children aged 12 and under

## MAINS 12

Salt & pepper calamari & chips (GFO)

Penne bolognese (NF)

Penne with napoli & cheese (NF)

Chicken tenders & chips (GFO)

Fish bites and fries

## DESSERT

Kids sundae 8  
Ice cream, with topping and sprinkles

Kids shakes 7

Blue heaven

Caramel

Strawberry

Chocolate

Vanilla

Lime

Epic shakes 10

Cookies & Cream

Bubblegum & Fairyfloss

Caramel & Honeycomb



## BIRTHDAYS & MILESTONES

From milestone birthdays and anniversary celebrations to stunning christenings and baptisms, our experienced events team will work with you to ensure that your menu selections, wine lists and entertainment all effortlessly come together for a truly unforgettable experience.



**INTERESTED IN  
HOSTING AN EVENT?**



## DESSERTS

Churros Deep fried churros smothered in cinnamon sugar and served With rich chocolate sauce	15
Coffee And Dessert Ask our team for todays dessert option	17.5
Affogato(non alcoholic) Espresso, hazelnut syrup and vanilla ice-cream	12.5
Affogato(alcoholic) Espresso, frangelico and vanilla ice-cream	16.5
Sorbet Trio Check with our team for todays flavours	11
A little sweeter Check with our team for todays other dessert options	15

## CAKAGE

Includes all cakes and cupcakes brought into Witchmount.

If you would like to bring your own cake and cut/serve it yourself or have us cut and serve it on platters, the following cakeage will apply:

Up to 10 guests \$20 | 10 – 20 guests \$30 | 20 + guests \$40

**OR**

If you would like your cake cut and plated individually by our Chefs along with cream and coulis - a \$4 per guest fee applies.



