

THE MENU

Shared Style Starters

Antipasto Misto 38 GFO

A platter of local cheeses, grilled and pickled marinated vegetables, sliced cold cuts, baked bread and crackers

Trio of Dips & Homemade Focaccia 30 V

- Fresh whipped ricotta, lemon, parmesan
- Roast pumpkin, almonds, paprika, yoghurt
- Chickpea, garlic, lemon & olive oil

Farm House Cheese Board 30 GFO / V

An assortment of cheese, quince, grapes, dried fruits and artesian crackers

Oven Baked Bread 11.5 DF / V / VG

Sliced olive bread, served with balsamic and extra virgin olive oil

Warmed Olives 12 GF / DF / V / VG

Served of mixed warm olives served in rosemary and garlic oil with chilli salt flakes

Suppli 3 pcs 13.5

Golden Fried rice croquettes with beef ragout and Parmesan, stuffed with mozzarella served with Napoli sauce

Crispy Fried Calamari 16.5 GFO / DF

Flash fried calamari dusted with chilli and fennel salt served with fresh rocket salad and lemon mayonnaise

Bruschetta (2) 11 GFO / DF / V / VG

Fresh tomato and basil with balsamic glaze

Tocino Wings 18 GFO / NF / DF

Filipino inspired BBQ chicken wings served with pickled atchara
(red ingredients soaks to the centre of the chicken creating a pink colouring)

Baked Brie With Honey And Walnuts 29 GFO

Inclusive of artesian crackers, fresh grapes, and brown butter honey toasted walnuts

Australian Char-Grilled King Prawns 28 GF / DF / NF

Lemon and garlic marinated King Prawns grilled, served with roasted red pepper and tomato salsa, smoked paprika aioli

Truffle Fries 15 V / VGO

Golden fried chips tossed with truffle oil, smothered with Pecorino cheese served with aioli

Mains



WITCHMOUNT

Gnocchi 30 V

House-made potato gnocchi, lightly pan fried in brown butter with sautéed onions, garlic, sage, baked pumpkin, pine nuts, spinach and pepita seeds, topped with grated Pecorino

Spaghetti Aglio e Olio 26 V / VG

Spaghetti pasta cooked in extra virgin olive oil, minced garlic, chilli flakes, salt and cracked pepper, fresh herbs finished with Pecorino Romano cheese

Fish of the Day (MV)

Freshest Produce from seafood market on the day - please ask our friendly staff for the fish of the day. **Pairing Witchmount Sav Blanc Bottle 46 / Glass 12**

Braised Lamb Shanks 34 GF / NF

4 Hour braised lamb shank, creamy mash potato, garlic and butter sautéed brocolini and green beans. **Pairing Witchmount Cab Sav Merlot Bottle 54 / Glass 14**

Traditional Parma 28

Crumbed chicken layered with rich napoli sauce, sliced ham and mozzarella cheese, served with chips and house garden salad

Fried Calamari 28 GFO / DF

Flash fried calamari dusted with chilli and fennel salt served with fresh rocket salad, lemon mayonnaise and fries

Witchmount Rustic Burger and Fries 28.5

Grilled beef patty, grilled onion, double American cheese, pickles, burger sauce, in a seeded charcoal brioche bun

Pure Southern Beef 45 GF

Beef Striploin 300g centre-cut, grilled to your liking
Served with twice cooked new potatoes, garlic roasted green beans and beef red wine sauce.
Pairing Witchmount Sparrowhawk Shiraz Grenache Bottle 47 / Glass 12

Rigatoni alla Bolognese 32 V / VEGAN

Rigatoni tossed in a rich tomato base sauce with plant based beef style mince, fresh basil and extra virgin olive oil, grated vegan parmesan (vegan- plant based cheese)
Pairing Witchmount Sparrowhawk Shiraz Bottle 47 / Glass 12

Late Harvest Salad 30 V / GF / VGO

Quinoa, beetroot, rocket leaves, green beans, oven baked pumpkin, cauliflower, medley tomatoes, cucumber, fresh mint, pepita seeds, feta cheese and roasted broccoli florets, lemon and honey dressing
Add grilled chicken fillet 9 / Add vegan cheese 8

Spinach Salad 16 V / GF

Baby spinach, pumpkin seeds, pine nuts, crumbled feta and baked pumpkin with mint and honey dressing
Add grilled chicken fillet 9

Sides

Chargrilled Greens 16 GF / V / VGO

Served with honey and lemon dressing topped with slivered almonds

Truffle Fries 10 V / VGO

Golden fried chips tossed with truffle oil, smothered with Pecorino cheese served with Aioli

Extras

Condiments 2

Aioli, sour cream, tomato relish, sweet chilli, seeded mustard

GF - Gluten Free | V - Vegetarian
VG - Vegan | DF - Dairy Free
NF - Nut Free GFO - Gluten Free
Option VGO - Vegan Option

Kids Menu

Salt and Pepper Calamari and Chips 12 GFO

Penne Bolognese 12 NF

Penne with Napoli and Cheese 12 NF

Chicken Tenders and Chips 12 GFO

Fish Bites and Chips 12

Kids Desserts

Witchmount Sundae 8

Ice cream with topping and sprinkles

Banana Fritters 9

Banana fritters with ice cream and chocolate toppings

Kids Shakes 8

Blue heaven, caramel, strawberry, chocolate, vanilla

Epic Shakes 10

Cookies and cream, bubblegum and fairy floss

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 our chefs cut and serve it on platters a 25 cakage fee applies and additionally if you would like your cake cut and plated individually per guest by our Chefs with the option of cream and coulis - a 2.00 per guest fee applies.

Indulge

Churros 15

Deep fried churros smothered in cinnamon sugar and served with rich chocolate sauce

Sticky Date Pudding 16

Smothered with caramel sauce and vanilla bean ice-cream (make it boozy 5)

Farmhouse Cheese Board 30 GFO

An assortment of cheese, quince, grapes, dried fruits and artesian crackers

Affogato with Frangelico 16 GF

Vanilla bean ice-cream with espresso and Frangelico

Witchmount Sorbet Trio 14 GF / DF

Chefs selection of seasonal sorbet

Orange and Poppy Seed Cake 16 GF

Served with whipped cream, orange - honey syrup and orange compote

Peanut Butter and Chocolate Brownie 16

Served with Creme anglaise, salted caramel sauce, whipped cream and chocolate gelato

Dessert Cocktails

Afterdinner Mint 20

Baileys, mint syrup, chocolate and cream.

Cherry Ripe 21

Cherry syrup, almond liqueur, baileys, creme de cacao, malibu & cream.

Toblerone 20

Baileys, frangelico, coffee liqueur & cream

Important Information

While we take great care to accommodate food allergies and dietary sensitivities, we cannot guarantee that trace elements will not be present in our dishes. If you have any food allergies or dietary requirements, please inform our team members upon arrival so we can assist you accordingly. Payment & Service Information: A 1.9% surcharge applies to all credit card transactions. A 10% surcharge applies on Sundays and 15% surcharge applies on public holidays. Sunday and public holiday surcharges help us cover increased staff penalty rates on these days.