

WHARF TO WHARF WINERY

All guests are entitled to one entrée, one main and one drink as a part of your package, any additional items need to be paid for before leaving Morrison's winery. Tasting can be done at the bar along with cellar door sales. One menu per table please.

Total Entrée

_____ Chicken & date terrine, fig jam, salted pumpkin seed, toast**

_____ Crispy cauliflower blossoms, Kashmiri gravy and yoghurt* (V)

_____ Squid crepe, sweet and sour pork bits and vegetable slaw

Main

_____ Beer battered market fish, chips, cabbage & bacon salad, lemon & tartare**

_____ Sticky pork, sweet potato puree, sesame green beans, pickled shitake*

_____ Garlic pepper mushrooms on toast, cashew cheese, rocket and relish (VG)

Sides (additional cost)

_____ Chips* \$10

_____ Autumn greens with peanut sambal (V) \$12

*Gluten Free | **Gluten free upon request | (V) Vegetarian | (VG) Vegan

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Beverage selection

Morrison's White

- N.V Sparkling
- Sauvignon Blanc
- Unwooded Chardonnay

Morrison's Red

- Cabernet Sauvignon
- Shiraz

- Hunters Blend (Shiraz, Cabernet Sauvignon, Merlot)

Beer

- Carlton Draught
- Carlton Dry
- Great Northern
- Cooper's light

Soft Drink

- Coke
- Coke Zero
- Lemonade
- Dry Ginger

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