

• REDBANK CELLAR DOOR •



MILAWA PROVIDORE

TEA ROOMS

We use as many local ingredients as possible.  
Our current suppliers include: Blue Ox Jams, Gamze Smokehouse free-range, nitrate-free pork, Gundowring Ice Cream, King Valley Walnuts, Milawa Organic Chicken (and eggs), Salus Breads, Walkabout Apiaries Honey, Tarrawingie Garlic, Milawa Olive Shop

please advise if you have a food allergy & we will do our best to accommodate

### SHARE PLATTER

#### **Cheese & Charcuterie Platter \$35**

Milawa Brie, David Brown Cheddar Cheese  
Prosciutto, Soppressa & Bresaola Sliced Meats  
Olive Shop Kalamata Olives  
Sweet Baby Gherkins  
Warmed Focaccia & Assorted Crackers  
Housemade Pickled Vegetables  
Fresh Fruit

(V Option with **Vegan Cheeses Available** \$38)

**Wine Pairing** Bottle KV Fiano 2017 \$25 or  
Bottle Vic Shiraz 2018 \$25

### DESSERTS

#### **Deconstructed Ice Cream Sandwich - \$14**

Gundowring ice cream (Vanilla Bean, Chocolate,  
Salted Caramel), wedged between a warm  
housemade brownie (GF)  
(GF option contains nuts)

#### **Affogatto - \$16**

Gundowring Vanilla Bean, Chocolate or Salted  
Caramel Ice Cream, Espresso, Tia Maria  
**Brownie \$6** served with cream  
(GF option contains nuts)

#### **Scones (2) with Raspberry Jam & Cream \$12**

#### **White Wine Spiced Poached Pear \$14**

with Vanilla Bean Cream on Puff Pastry served  
with Warm Salted Caramel Sauce

#### **Delectable Vegan Slices: \$12 each**

Snickers, Peanut Butter Twix, Cherry Ripe, Lemon

### SPECIALS

#### **Vegan Curry \$23**

Vegetable & Chickpea Curry with Jasmine Rice  
served with Warm Roti Bread & Cherry Chutney  
**Wine Pairing** King Valley Chardonnay Glass \$9

#### **Chunky Beef Stew with Veggies \$28**

on Potato Mash with Steamed Broccoli  
**Wine Pairing** Bottle Vic Shiraz 2018 \$25

### SALAD

#### **Roquette & Pear Salad \$20**

Roquette, Pear, Prosciutto, Red Onion, Grana  
Padana Shaved Cheese & King Valley Walnuts  
with a Parmesan Dressing  
**Wine Pairing** Bottle KV Prosecco 2019 \$25/9

### SOUP

#### **Roasted Pumpkin Soup with Herbs \$20**

with a drizzle of fresh cream served with warm  
bread & butter  
**Wine Pairing** Emily NV Sparkling Glass \$9

#### **Chicken Noodle and Veggie Soup \$23**

also served with warm bread & butter  
**Wine Pairing** Pinot Noir Glass \$10

### SIDES

#### **Warm Olives and Bread \$10**

Warm brined EV Kalamata Olives with warmed  
Turkish bread  
**Wine Pairing** Glass KV Prosecco 2019 \$9

### TOASTIES

**The American \$19:** Roast Turkey Breast,  
Cranberry Sauce, Milawa Brie & Spinach on a  
Salus Pumpkin Bread Roll  
**Wine Pairing-** KV Fiano 2017 Glass \$9

**The Cuban \$19:** Mojo Marinated (Garlic,  
Ginger, Jalapeños, Cumin, Coriander) Gamze  
Pulled Pork, Dill Pickles, Coriander Spiced Mayo,  
Dijon Mustard, Swiss Cheese on Salus Turkish  
Bread

**Wine Pairing-** Sunday Morning Pinot Gris 2019  
Glass \$9

**The German \$19:** Gamze free-range, nitrate-free  
ham, cheese, mustard & horseradish mayo on a  
soft house-made pretzel bun

**Wine Pairing-** KV Fiano 2017 Glass \$9

**The Vegetarian \$19:** Grilled Zucchini, Roasted  
Cauliflower, Sundried Tomatoes, Spinach, Swiss  
Cheese on Salus Turkish Bread \$19 Vegan Option  
**Wine Pairing-** KV Pinot Grigio 2020 Glass \$9

### LITTLE ONES

**Kids Toasty on White \$6-** Ham and Cheese  
**Good old Vegemite and Cheese Sanga \$6**  
**Pasta \$10** with Napoli Sugo & Parmesan Cheese  
**Ice Cream \$6** - Choice of Gundowring Ice Cream  
Vanilla, Bean, Salted Caramel or Chocolate



## REDBANK WINES

### *King Valley Sparkling*

2019 Prosecco: Pear, Honeycomb, Granny Smith \$9gl/\$25btl  
2016 Ellora: Beurre Bosc, Grapefruit, White Peach \$9gl/\$28btl  
Emily (non-vintage) : Green Apple, Lemon, Cashew \$8gl/\$20btl

### *Victorian Sparkling*

2020 Prosecco Rosé: Strawberries & Cream, Raspberries, Peach \$8gl/\$23btl

### *King Valley White*

2020 Pinot Grigio: Grapefruit, Passionfruit, Ripe Melon \$9gl/\$25btl  
2019 Sunday Morning Pinot Gris: Strawberry, White Pear, Preserved Lemons \$9gl/\$25btl  
2017 Fiano: Feijoa, Lemon, Fresh Basil \$9gl/\$25btl  
2019 Chardonnay: White Peach, Lychee, Melon \$9gl/\$25btl

### *Victorian White*

2019 Sauvignon Blanc: Passionfruit, Tropical Fruit, Grapefruit \$8gl/ \$20btl  
2020 Moscato: Pineapple, Tropical Fruits, Melon \$7gl/\$17btl

### *King Valley Red*

2020 Pinot Noir: Strawberry, Spices, Dark Cherries \$10gl/\$28btl  
2019 Cabernet Sauvignon: Blood Plum, Currant, Chocolate \$12gl/\$38 bottle

### *Victorian Red*

2018 Shiraz: Pepper, Spice, Chocolate \$9gl/\$25btl

## BEER & CIDER

*Bridge Road Brewers Beechy XPA, 355ml can \$9.50*  
*Bridge Road Brewers Pale Ale, 330ml bottle \$9.50*  
*Bridge Road Brewers, Outside Lager, 355ml can \$9.50*  
*Bridge Road Brewers, Robust Porter, 330ml bottle \$10*  
*Bridge Road Brewers, Little Bling IPA (Mid Strength), 330ml bottle \$9*  
*Bridge Road Brewers, Free Time (Alcohol Free), 355ml can \$9*  
*Tin Shed Premium Apple Cider (from Mansfield) 375ml can \$8.00*

## APEROL SPRITZ

2020 King Valley Prosecco, Aperol, Soda Water, Orange Slice \$14.00

## HOT DRINKS

### *ALLPRESS Coffee:*

*Cappucino, Latte, Espresso, Long Black, Macchiato, Piccolo*  
*Chai, Powered*  
*Regular \$4.80 Large \$5.50*

### *Chai, Homemade Sticky (V)*

*Regular \$5.50 Large \$6.50*

### *Teas in Pots \$6 by Love Tea (Organic)*

*English Breakfast, French Earl Grey, Green Tea, White Tea*  
*Herbals: Chamomile, Floral Love, Immunity, Jasmine Pearls,*  
*Lemongrass & Ginger, Moroccan Mint, Peppermint, Raspberry Leaf,*  
*Rooibos (Plain or Orange & Coconut), Turmeric*

### *Grounded Pleasures GF Hot Chocolate Regular \$5.50 Large \$6.50*

*Chilli | Cinnamon | French Mint | Sicilian Orange | Vanilla Bean|*  
*White Chocolate (all V)*

### *Full Cream Milk, Soy*

*Bonsoy Almond, Bonsoy Soy, Oat, Lactose Free \$1.00*

## COLD DRINKS

### *Fresh OJ, squeezed to order \$8*

*Mt Franklin Lightly Sparkling Water with a hint of lime \$4*

*Coke or Coke Zero \$4*

*Bridge Road Brewers Lemon Lime and Hops Bitters \$5*

*Iced Coffee: 2 shots ALLPRESS espresso over ice with a scoop of*  
*Gundowring Vanilla Bean, Chocolate or Salted Caramel Ice Cream*  
*topped up with your choice of milk \$11.50*

*Milk Shake: Gundowring Vanilla Bean, Chocolate or Salted*  
*Caramel Ice Cream blended with your choice of milk \$8.00*