



# Seasonal Menu

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Our Executive Chef, Lee Shelley designed the following dishes and with Rockcliffe Winemaker Coby Ladwig matched the wines to each dish. Please enjoy...

local and fresh... made with pride

## Plate for one

Our own spicy Dukkah mix served w<sup>t</sup> warm Kalamata olives, chorizo, feta, sesame balsamic, and warm crusty bread...\$18

Rockcliffe wine match: Third Reef Chardonnay

## Frittata (gf, v)

Feta, roasted glazed, Sweet, potato, Butternut pumpkin Frittata, local greens and sesame dressing ...\$19

Rockcliffe wine match: Third Reef Sauvignon Blanc

## Chicken, Leek, Bacon and Chardonnay Pot Pie

Using only free-range Mt Barker chicken. Standard size...\$19 Substantial size...\$24

Rockcliffe wine match: Single site Chardonnay

## Local Beef, Mushroom and Shiraz Pot Pie

Slow braised local beef and vegetables topped with puff pastry.

Standard size...\$19 Substantial size...\$24

Rockcliffe wine match: Single site Cabernet Sauvignon

## Warmed Roast Vege Salad (gf, v)

Fresh salad greens and roasted vegetables tossed with feta and house-made vinaigrette...\$19

Rockcliffe wine match: Third Reef Sauvignon Blanc

## Lunch for Two

Petite beef pie, petite chicken pie, chorizo, frittata, mesclun lettuce salad, feta, warm Kalamata olives, bowl of warm crusty bread and homemade relish ...\$56

Rockcliffe wine match: Single site Riesling

## For the youngsters;

Crunchy chicken sticks - 8 sticks...\$9

Please advise staff of any special dietary requirements before ordering.