

AUTUMN MENU

STARTERS

- FRIES** \$12
GFO | *Tomato sauce & aioli*
- SALT & PEPPER CALAMARI** \$16
GFO | *With aioli & lemon*
- MUSHROOM ARANCINI (4)** \$16
Salted ricotta
- BRUSCHETTA** \$16
Sourdough, whipped feta, tomato, red onion & basil
- PORK BELLY SPRING ROLLS (2)** \$16
Slow cooked pork belly, Asian veg & hoisin sauce
- CHICKEN SLIDERS (2)** \$16
Southern Fried Chicken, Sriracha mayo with slaw

PIZZA

- MARGHERITA** \$28
Napoli, mozzarella, bocconcini & basil
- QUEENSLANDER** \$28
Napoli, ham, pineapple & mozzarella
- SPICED PUMPKIN** \$30
Olive oil, mozzarella, goat cheese, spinach & pesto
- HOT SALAMI** \$30
Napoli & mozzarella hot salami, N'duja, roasted capsicum & olives,
- CAPRICIOSA** \$30
Ham, Napoli, mozzarella, mushrooms, olives & anchovies
- PROSCIUTTO** \$32
Olive oil & mozzarella, prosciutto, pear, caramelised onions, blue cheese, rocket,
- PRAWN** \$32
Napoli, mozzarella, prawn, chorizo, cherry tomatoes, spinach & goat cheese

GLUTEN FREE & VEGAN CHEESE AVAILABLE - \$3

GRAZING

- HOUSEMADE FOCCACIA** \$18
GF | *Served with prosciutto, Meredith Goat Cheese, olive tapenade & beetroot relish*
- ROCKET SALAD** \$12
GF | *Fennel, orange, beetroot, balsamic, & goat cheese*
- GRAZING BOARD** \$40
GFA | *With cured meats, cheeses, dip, antipasto, fresh fruit, quince paste, sourdough & crackers*
- TAPAS BOARD** \$50
Chef's selection of four entrées - Please ask staff this week's selection.

PASTA

- PRAWN LINGUINI** \$30
With chilli, garlic, olive oil, herbs, rocket & parmesan
- HANDMADE POTATO GNOCCHI** \$28
Pumpkin, cracked pepper, cream, crispy prosciutto & parmesan
- RISOTTO** \$28
GF | *Chicken, mushroom, spinach, truffle oil & taleggio*
- PENNE RAGU** \$26
Pork sausage Ragù, eggplant, sun-dried tomato, white wine, Napoli & parmesan

WEEKLY SPECIALS

PLEASE ASK OUR LOVELY STAFF
DESSERTS IN CAKE FRIDGE

Available on Friday, Saturday & Sunday from
12 - 3 PM
Book online OR call 5436 3601

PLEASE ORDER AT THE BAR



ST ANNE'S WINERY BENDIGO

DRINKS MENU

SPARKLING

SPARKLING BRUT \$10/32
NV | dry, toasty Chardonnay,

SPARKLING SHIRAZ \$10/35
NV | Jammy, spicy notes

WHITE

RIESLING \$50
2025 | citrus zest & white flower blossoms

PINOT GRIS \$10/32
2025 | Notes of guava & grapefruit

SAUVIGNON BLANC \$10/32
2025 | Tropical notes, zesty & crisp

CHARDONNAY \$10/32
2025 | Tropical, pineapple & melon

FIANO \$10/32
2025 | Italian variety, bright & textural

VERMENTINO \$10/32
2025 | Italian variety, crisp & vibrant

SWEET

MOSCATO \$10/30
NV | Fruity, sweet white wine

ALFRESCO CRUSH \$10/30
NV | Moscato & Riesling blend

SHIRAZ ROSÉ \$10/30
NV | Fruity & pink, intense strawberry

MAGENTA \$10/30
NV | fruity, jammy, sweet red

Soft Drink & Juice \$4-6

Coke, Coke No Sugar, Raspberry or Dry Ginger Ale, Lemon, Lime & Bitters, Lemonade

Soda water, tonic water

Orange Juice, Ginger Beer, Harcourt Sparkling Apple Juice

RED

CABERNET ROSÉ \$10/32
2024 | Red cherry, strawberry & citrus

GRENACHE \$10/35
2025 | Floral & berry notes

CABERNET SAUVIGNON \$10/35
2023 | Notes of cassis & plum

SHIRAZ \$10/35
2023 | Pepper, spice & all things nice

TATALIA SHIRAZ \$14/50
2022 | Capsicum, forest fruits & fine oak

SPECIAL RELEASE

SPECIAL RELEASE PINOT GRIS \$50
2024 | Minimally aged in french oak

SPECIAL RELEASE CHARDONNAY \$14/50
2024 | Nectarine & tropical aromas

SPECIAL RELEASE PINOT NOIR \$14/60
2024 | Juicy red fruits with delicate spice

SPECIAL RELEASE CABERNET SAUVIGNON \$14/50
2024 | Dark cherry, eucalyptus on the palate

SPECIAL RELEASE SHIRAZ \$14/50
2024 | Blackberry, plum & dried herbs

Beer \$8-10

Carlton Dry, Great Northern Super Crisp, Carlton Draught, Corona, VB, Cascade Premium Light, Bendigo Brewing Pale, Long Time Lager, James Squire Ginger Beer | Heaps Normal 0%

Cider

Sommersby Apple Cider, Harcourt Apple or Pear Cider



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