



Otway Estate
Winery and Brewery

Spring – Café Menu

Starters

Soup Of The Day (see specials board) with house made bread(gf) available	\$11.00
Grilled House Made Garlic Turkish Bread	\$ 6.00
Dukkah topped House made Garlic Turkish Bread with tzatziki, babaganoush & harrissa (v)(gf available)	\$12.00
Crispy Potatoes with sour cream & house made sweet chilli (v)(gf)	\$10.00

Mains

Smoked Salmon, horseradish cream, caper, rocket, Spanish onion Bruschetta with lemon & mustard vinaigrette	\$15.00
Fried Parmesan Polenta with grilled asparagus, poached egg, shaved parmesan, aioli and prosciutto (gf)	\$16.00
Portarlinton Mussels with shaved fennel, anchovy, parsley, garlic, chilli & white wine (gf)	\$15.50
Open Steak Sandwich Stack with grilled house made bread, scotch fillet steak, bacon, fried egg and tomato & onion relish	\$18.00
Zucchini, green pea, baby spinach and old Lorne road olives tossed through house made fettuccine topped with crumbled Shaw river buffalo fetta (v)	\$17.00
Otway Caesar Salad with cos lettuce, crispy bacon, herb & garlic crouton wedges, soft poached egg, shaved parmesan, dressing and anchovies (optional)	\$16.00
Grilled Mediterranean Leg Lamb served with tabouleh, old Lorne olives, leaf salad and tzatziki	\$20.00
Slow Roasted Coconut Chicken Maryland with tempura cauliflower, Asian slaw & peanut, sesame & lime dressing	\$25.00

Kids meals

Bolognese with house made pasta	\$8.00
Carbonara with house made pasta	\$9.00
Chicken Breast Strips with crispy Potatoes	\$8.00
Kids Crispy Spuds with tomato sauce (gf) (v)	\$5.00



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Platters

Otway Estate Winery & Brewery Platter \$31.00

(Good Meal For 1/Light Lunch For 2)

- Prosciutto wrapped lemon & mustard marinated asparagus
- Tempura Cauliflower
- Grilled Kangaroo Fillet with pomegranate molasses
- Smoked Salmon with horseradish cream
- Sweet Potato, spinach & pine nut risotto
- Old Lorne Road Marinated Kalamata & Green Olives
- Portarlington Mussels with gremolata crumb
- House made toasted bread

Local & Regional Cheese Platter \$29.00

- Shaw River Buffalo Mozzarella
- Apostle Whey Bay Of Martyrs Blue
- Estate Herb Marinated Fetta
- Apostle Whey Wash rind "Grotto" Brie
- Old Lorne Road Olives
- House Made rocket pesto, berry paste and wild apple jelly
- Crackers

Dessert / Cakes

Cakes from display served with double cream \$7.00

Slices from display \$3.50

Biscuits \$2.50

(v) Vegetarian
(gf) Gluten Free