



BALGOWNIE
BENDIGO

Cellar Door Grazing Menu

Available Monday - Friday 11.30am - 2.30pm

Freshly Shucked Oysters Lemon mignonette dressing	\$5ea / 55 doz
Local Olives	\$10
Smoked Almonds	\$10
French Fries Roasted garlic aioli	\$14
Farmer's Salad Avocado, confit rainbow tomato, cucumber, pickled shallots, green beans and beetroot	\$18
Marinated Goat Cheese Beetroot relish, olive oil with crusty sourdough	\$20

To share

Ploughman's Lunch Cheese, Ham, Pacdon Park Scotch Egg, pickles, salad, Wild & Tamed cob loaf	\$30
Salt Kitchen Charcuterie Board For 2 Cured meats, pork terrine, Pacdon Park pork pie, relish, Mt Zero Olives & toasted sourdough	\$55
French Cheeseboard For 2 Brie, Bleu D'Ävergne with muscatels, Comte, quince paste, wild figs, apple, celery, lavosh and baguette	\$45
Picnic Box For 4 Salt Kitchen charcuterie board & French cheeseboard, bottle of Black Label wine or Premium Cuvée	\$135

**Menu is subject to change without prior notice.
Public holidays incur 15% surcharge. No split bills**

We endeavour to cater for most dietary requirements upon request, however we do not guarantee that trace amounts of the allergen will not be present. please speak with your waitstaff for more information.