

Cellar Door Grazing Menu

Saturday and Sunday 11.30am - 2.30pm

Local Olives	\$10
Smoked Almonds	\$10
French Fries Roasted garlic aioli	\$14
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 Cheese board 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 cheese board, 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.