

WHIMWOOD CELLAR DOOR

LUNCH MENU

DUKKAH	\$9
served with local Long Gully Grove EV00, balsamic and crusty hot bread	
SAVOURY LEMON CURD (<i>Maree's favourite</i>)	\$16
local salty curd served with lemon zest, burnt honey syrup, rocket and crusty hot bread	
DUCK RILLETTE	\$20
served with cornichons, butter and crusty hot bread	
BAKED CAMEMBERT	\$25
wrapped in golden puff pastry, with a dollop of honey, served with pear, honey spice walnuts, cranberries and flaked almonds	
CHEESE & CHUTNEY	\$25
3 local Cambray cheese (Blackwood Blue, Farmhouse Gold Cheddar & Brie), chutney, parmesan shortbread and crusty hot bread	
PLATTER FOR 2	\$48
smoked meats, 3 Cambray cheeses, balsamic onions, dill pickles, olives, parmesan shortbreads, honey spice walnuts, seasonal fruit, relish and crusty hot bread	
KIDS PLATTER	\$12
ham, cheese, fruit, butter, hot crusty bread (can modify)	
EXTRA BREAD	\$2
CHOCOLATE FONDANT	\$12
chocolate lava cake, served with vanilla icecream	
APPLE TART	\$12
served with vanilla icecream	