



# WHIMWOOD CELLAR DOOR

## LUNCH MENU

GF & vegetarian options available

### **DUKKAH** **\$9**

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served with local Long Gully Grove EVOO, balsamic and crusty hot bread

### **SAVOURY LEMON CURD** **\$15**

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local savoury curd served with lemon zest, burnt honey, rocket and crusty hot bread

### **DUCK RILLETTE** **\$16**

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French duck terrine served with cornichons, French butter and crusty hot bread

### **BAKED CAMEMBERT** **\$22**

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wrapped in golden puff pastry, served with pears, honey spice walnuts, cranberries and flaked almonds

### **CHEESE & CHUTNEY** **\$22**

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3 local Cambray cheeses (Blackwood Blue, Farmhouse Cheddar & Brie), chutney, parmesan shortbread and crusty hot bread

### **PLATTER FOR 2** **\$40**

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smoked meats, 3 Cambray cheeses, balsamic onions, dill pickles, olives, parmesan shortbreads, honey spice walnuts, seasonal fruit, relish and crusty hot bread

### **KIDS PLATTER** **\$10**

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ham, cheese, fruit, butter, hot crusty bread.  
(can modify)

### **CHOCOLATE FONDANT** **\$12**

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chocolate lava cake, served with vanilla ice-cream

### **TAKE AWAY HAMPER** **\$50**

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everything that is on the platter + more