



DAILY MENU

ANTIPASTO

- Salumi board**

Selection of 4 estate cured meats, estate sourced preserves & pickles, estate made honey, crostini

Best paired with Legacy Viogner Marsanne Rousanne \$12 or Barrel Select Pinot Noir \$12

\$32
- Antipasto Mista** *vegetarian*

Marinated artichoke hearts, olives, goat cheese, funghi, vegetable medley, estate sourced preserves & pickles, estate made honey, crostini

Best paired with Estate Chardonnay \$14 or Whip'd Red \$10

\$27
- Mista board**

Selection of 2 cheeses & 2 cured meats, estate sourced preserves & pickles, estate made honey, crostini

Best paired with Estate Chardonnay Musqué \$14 or Lowrey Pinot Noir \$12

\$32
- Cheese Board**

Selection of 4 cheeses, estate sourced preserves & pickles, estate made honey, crostini

Best paired with Blanc de Blanc \$15 or Redhead Pinot Noir \$10

\$32

SMALL PLATES

- Estate Focaccia**

Estate olive oil, fleur de sel, lemon zest, la Bomba butter

Best paired with Barrel Select Chardonnay \$12 or Barrel Select Pinot Noir \$12

\$11
- Impepata Di Cozze**

Fresh mussels, black pepper, garlic, shallots, white wine, lemon, parsley, grilled focaccia

Best paired with Sauvignon Blanc \$14 or Parke Pinot Noir \$18

\$17
- Warm Olives**

Marinated mixed olives, crostini

Best paired with Whip'd White \$10 or Edgerock Merlot Reserve \$18

\$14
- Beef Short Rib Gnocchi**

Braised beef short rib sugo, red wine, mascarpone, Parmigiano

Best paired with Viognier Marsanne-Rousanne \$12 or Petit Verdot \$18

\$21
- Roasted Cauliflower Soup**

Creamy cauliflower soup, brown butter, toasted hazelnuts, focaccia

Best paired with Bock Chardonnay \$12 or Gamay Noir Oaked \$12

\$15
- Orecchiette Al Cavolo Nero**

Black kale cr ma, shallots, garlic, goat cheese crumble

Best paired with Whip'd White \$10 or Cabernets \$14

\$18
- Polpette**

Beef meatballs, sugo, parmigiana

Best paired with Sauvignon Blanc \$14 or Lenko Old Vines Cabernet Sauvignon \$18

\$17
- Pollo Milanese Al Marsala**

Fried chicken cutlet, creamy marsala sauce, crispy fingerling potatoes

Best paired with Barrel Select Chardonnay \$12 or Meritage \$18

\$21
- Cacio e Pepe Arancini**

Pecorino, toasted peppercorn, seasoned breadcrumb, Parmigiano & confit garlic aioli

Best paired with Foxcroft Chardonnay \$14 or Bistro \$12

\$15
- Grilled Branzino**

Branzino fish filet, lemon, caper tomato sugo, chili garlic rapini

Best paired with Sauvignon Blanc \$14 or Barrel Select Pinot Noir \$12

\$21
- Calamari Fritti**

Crispy squid, pickled shishito peppers, citrus & garlic aioli

Best paired with Sogno Unoaked Chardonnay \$12 or Redhead Pinot Noir \$10

\$19



DAILY MENU

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WHITE

	5oz	btl
2021 Lepp Riesling	\$12.00	\$39.95
2022 Foxcroft Riesling	\$12.00	\$41.00
2023 Estate Riesling	\$14.00	\$50.50
2024 Sogno Unoaked Chardonnay	\$12.00	\$40.95
2020 Growers Series Chardonnay	\$12.00	\$39.95
2019 Foxcroft Chardonnay	\$14.00	\$50.95
2020 Estate Chardonnay	\$14.00	\$52.50
2023 Estate Chardonnay Musqué	\$14.00	\$50.50
2020 Legacy Viognier Marsanne-Roussanne	\$12.00	\$41.00
2019 Bock Chardonnay	\$14.00	\$50.95
2022 Whip'd White	\$10.00	\$35.85
2025 Sauvignon Blanc	\$14.00	\$46.00
2022 Barrel Select Chardonnay	\$12.00	\$42.95
2022 Ramirez Chardonnay	\$14.00	\$52.50

ROSÉ

2023 Underdog Rosé	\$10.00	\$37.95
2024 Estate Rosé	\$12.00	\$42.50

RED

2021 Bistro	\$12.00	\$42.50
2021 Redhead Pinot Noir	\$10.00	\$40.00
2018 Parke Pinot Noir	\$12.00	\$50.95
2022 Estate Pinot Noir	\$14.00	\$52.50
2019 Lowrey Pinot Noir	\$12.00	\$50.95
2020 Huebel Grape Estates Gamay Noir Oaked	\$15.00	\$49.95
2020 Lepp Merlot	\$14.00	\$57.95
2020 Cabernets	\$14.00	\$54.40
2019 Lepp Wagg Cabernet Franc	\$14.00	\$55.95
2019 Foxcroft Cabernet Franc	\$18.00	\$70.00
2020 Whip'd Red	\$10.00	\$39.95
2021 Barrel Select Pinot Noir	\$12.00	\$42.95

SPARKLING

2019 Blanc de Blanc	\$15.00	\$72.00
2018 Blanc de Noir	\$15.00	\$72.00
2024 Frizzante Rosé	\$12.00	\$42.95

DESSERT WINES

2019 Muscat Dessert Wine	\$12.00	\$58.00
2021 Vidal Dessert Wine	\$12.00	\$60.00
2019 Appassimento Old Vines	\$22.00	\$108.00

PREMIUM WINES

2018 Meritage	\$18.00	\$73.00
2017 Mr. A Red		\$140.00
2017 Edgerock Merlot	\$18.00	\$75.00
2018 Lenko Old Vines Cabernet Sauvignon	\$18.00	\$75.00
2020 Grand Meritage	\$20.00	\$85.00
2023 Petit Verdot	\$18.00	\$85.00

FLIGHT OF 2 TASTING \$20

2oz PER WINE TASTING
* selection limited to 4 wines per table

- 2024 Sogno Unoaked Chardonnay
- 2024 Frizzante Rosé
- 2021 Lepp Riesling
- 2023 Estate Riesling
- 2020 Estate Chardonnay
- 2022 Estate Pinot Noir
- 2019 Lowrey Pinot Noir
- 2019 Foxcroft Chardonnay
- 2024 Estate Rosé
- 2018 Parke Pinot Noir
- 2019 Bock Chardonnay
- 2019 Foxcroft Cabernet Franc
- 2021 Barrel Select Pinot Noir
- 2018 Meritage
- 2017 Edgerock Merlot Reserve
- 2018 Old Vines Cabernet Sauvignon

BEERS

- Mono Centre Brewing Co. Lager \$8.00
- Mono Centre Brewing Co. Pale Ale \$8.00

SWEET OR SAVOURY TASTINGS

WINE & CHOCOLATE \$49

4 Estate Wines: Riesling, Chardonnay, Rosé, and Pinot Noir, paired with 4 handcrafted chocolates infused with the essence of our wine.

WINE & CHIP \$49

4 Wines: Frizzante, Riesling, Pinot Noir, and Cabernet Sauvignon, paired with gourmet chips designed to highlight the character of the wine.

Vintages may change due to availability.