



CELLAR DOOR FOOD & WINE

Pettavel White Wines:

	1/2 Glass	Glass
2008 Pettavel Evening Star Sauvignon Blanc	\$4.00	\$7.00
2006 Pettavel Evening Star Riesling	\$4.00	\$7.00
2006 Pettavel Evening Star Chardonnay	\$4.00	\$7.00
2006 Pettavel Platina Chardonnay	\$5.00	\$9.00
2006 Pettavel Platina Viognier	\$5.00	\$9.00
2006 Pettavel Evening Star Late Harvest Riesling	-	\$7.00

Pettavel Red Wines:

	1/2 Glass	Glass
2007 Pettavel Evening Star Pinot Noir	\$4.00	\$7.00
2006 Pettavel Platina Pinot Noir	\$5.00	\$9.00
2006 Pettavel Evening Star Shiraz	\$4.00	\$7.00
2007 Pettavel Evening Star Cabernet Sauvignon Merlot	-	-
2004 Pettavel Platina Merlot Petit Verdot	\$5.00	\$9.00
2004 Pettavel Platina Cabernet Sauvignon Cabernet Franc	\$5.00	\$9.00
2005 Pettavel Southern Émigré Shiraz Viognier	\$6.00	\$10.00

Food and Wine Matching: Starter plate \$20 or \$29 with matching wines

PLATE FOR ONE CONSISTING OF THREE STARTERS SERVED WITH FRESHLY BAKED HOUSE BREADS
COMPLEMENTED BY THREE 75ml MATCHING WINES

Seasonal Entrees: \$18

BETROOT, HAZELNUTS AND GOATS CHEESE SERVED WITH FRESHLY BAKED HOUSE BREADS
SUGGESTED PETTAVEL WINE: 2006 EVENING STAR RIESLING

SMOKED SWORDFISH WITH FENNEL SALAD AND POACHED EGG SERVED WITH FRESHLY BAKED HOUSE BREADS
SUGGESTED PETTAVEL WINE: 2006 PLATINA VIOGNIER

LEAF SALAD \$5

Selection of Calendar Cheeses: 1 Piece \$14.00 2 Pieces \$19.00 3 Pieces \$26.00 60gm Cheese Portions

GRAINDORGE PONT L'ÉVÊQUE

This cheese is packed in a special popular wood box that creates a microenvironment around the cheese as it ripens. This cheese has a slightly sticky orange brown rind and very distinct strong smell. The interior is soft and creamy, with a slightly bitter vegetal finish.

SUGGESTED PETTAVEL WINE: 2008 EVENING STAR SAUVIGNON BLANC

CHAUDRON GRUYERE VIEUX

This is one of the most famous cheeses of Switzerland and is produced from cow's milk in strict accordance with the Swiss appellation laws. Aged for between 14-18 months, it is a creamy textured cheese with a sweet, nutty, slightly salty flavour and a wonderful long finish.

SUGGESTED PETTAVEL WINE: 2004 PLATINA MERLOT PETIT VERDOT

FRENCH COMTE

A Gruyere style Alpine cheese made from cow's milk. It has a slightly nutty, sweet taste and a supple texture that melts in the mouth. It is best when made in the summer months and is one of the most popular cheeses in France today.

SUGGESTED PETTAVEL WINE: 2005 SOUTHERN ÉMIGRÉ SHIRAZ VIOGNIER

STREZLECKI BLUE

Named after the mountain ranges discovered by baron Strezlecki, this Gippsland cheese has a delicate slightly sweet goat flavour, and a soft texture interspersed with blue mould.

SUGGESTED PETTAVEL WINE: 2006 EVENING STAR LATE HARVEST RIESLING

Selection of Desserts: \$16

*SUGGESTED PETTAVEL WINE: 2006 EVENING STAR LATE HARVEST RIESLING

*MANDARIN WITH FROMAGE FRAIS AND ROSEMARY SUGAR

RHUBARB WITH YOGHURT SORBET, CRUMBLE AND APPLE CHIP

*CRISPY PINEAPPLE BRIOCHE WITH SORBET, RUM ICE CREAM AND COCONUT GEL

SELECTION OF ICE CREAMS AND SORBETS WITH ALMOND SHORTBREAD

DIMATTINA COFFEE AND T2 TEA SERVED WITH PETIT FOURS \$5

Become a Pettavel Wine Club Member and be the first to receive our new release wines delivered straight to your door plus an additional 10% off future Pettavel Cellar Door Wine purchases.