

MERINDOC



Spring Menu

Featuring produce from our kitchen garden, local producers and from the surrounding region.

Small Plates

Sourdough Bread, Dukkah and Olive Oil	\$6
A serving of freshly baked sourdough bread, <u>w</u> our house made dukkah & Merindoc Olive Oil	
Add a serve of Bridgeward Grove marinated olives (v)	\$12
Polenta Fries	\$12
Parmesan infused polenta fries served with sweet chilli sauce & a garlic aioli. (gf,v)	
Frittata & Salad	\$16
Roasted garden vegetables & goats cheese frittata w a rocket, pear & parmesan salad & a lemon vinaigrette accompanied by Merindoc onion jam. (gf,v)	

Platters

Merindoc Platter (Vegetarian)	\$27
Three cheeses, local olives, a trio of dips, a seasonal vegetable medley, frittata & salsa served <u>w</u> crusty bread & crackers	
Willoughby Platter (Mediterranean)	\$26
Fried haloumi, chorizo, lemon roasted potatoes, roasted tomatoes, olives & chutney served <u>w</u> crusty bread	
Tooborac Platter (Charcuterie)	\$29
Local Mclvor Farm & Oakwood smallgoods (from Castlemaine) ham, gypsy ham, Veneto salami, wagyu beef presola, French kabana, condiments and bread.	
Merindoc Cheese Platter (serves 2)	\$21
A selection of 3 Victorian cheeses <u>w</u> fruits, fried walnuts & walnut bread (gf avail)	
<i>Extra serve of bread \$4</i>	

Today's dessert, our staff will explain today's offering \$13

Children's Menu: \$15 (5 – 12 years) choice of; Ham & Cheese Toastie or Lasagne with Salad or House made sausage roll with Salad. All Children's meals served with a juice & an ice-cream.

Welcome to Merindoc. The Merindoc property is a 2000 acre working farm that runs sheep and cattle and has been owned and operated by the Shelmerdine family since 1954. In addition to the pastoral side of the business, vineyards were planted here in the late 1990's, another vineyard, Willoughby Bridge, was established 70kms north of here at the northern end of the Heathcote Wine Region. We now have two very different vineyards in the Heathcote region and produce a very diverse range of wines that can be enjoyed at our Cellar Door. Enjoy...