

## CLYDE PARK WINES

	BOTTLE 375ML	GLASS 150ML	CARAFE 500ML	BOTTLE 750ML	MAGNUM 1500ML
2018 Sauvignon Blanc	-	12	30	40	-
2018 Fumé Blanc	-	-	-	40	-
2019 Pinot Gris	-	13	33	45	-
2017 Chardonnay	27	-	-	-	-
2018 Chardonnay	-	14	35	50	-
2018 Chardonnay Single Block B3	-	18	52	75	-
2019 Rosé	-	12	30	40	-
2018 Locale Pinot Noir	-	12	30	40	-
2017 Pinot Noir	27	-	-	-	-
2016 Pinot Noir Single Block B2	-	16	52	75	185
2016 Pinot Noir Single Block F 'College'	-	18	52	75	-
2017 Pinot Noir Single Block F 'College'	-	18	52	75	-
2018 Pinot Noir Single Block F 'College'	-	18	52	75	-
2015 Pinot Noir Single Block D	-	18	52	85	-
2016 Pinot Noir Single Block D	-	18	52	75	-
2017 Pinot Noir Single Block D	-	18	52	75	-
2018 Pinot Noir Single Block D	-	18	52	75	-
2018 Sangiovese	-	14	35	75	-
2017 Shiraz Single Block E	-	18	52	75	-
2018 Shiraz Single Block E	-	18	52	75	-

## BUBBLES

2012 Clyde Park 'Billy's Pride' Cuvée	-	12	-	50	-
NV Santa & D'sas Prosecco	-	-	-	48	-
NV Santa & D'sas Moscato	-	12	-	42	-

## BEERS & CIDERS

Prickly Moses Light - <i>Otway's, Vic</i>	8	Stone & Wood 'The Original' Pacific Ale	11
Great Northern Crisp Lager - <i>Yatala, QLD</i>	8	Stone & Wood 'Green Coast' Lager - <i>Byron Bay NSW</i>	11
Carlton Draught - <i>Melbourne, Vic</i>	8	Corona - <i>MEX</i>	9
Furphy Ale - <i>Geelong, VIC</i>	9	Asahi Super Dry - <i>Tokyo, JAP</i>	9
Little Creatures Pale Ale - <i>Geelong, VIC</i>	11	Peroni - <i>ITA</i>	9
Blackman's 'Mervyn' Pale Ale (Can) - <i>Torquay, VIC</i>	11	Bulmers Apple Cider - <i>UK</i>	9

## COLD DRINKS

Hepburn Sparkling Water 750ml	9.5
Hepburn Water 300ml - <i>Sparkling, Soda, Tonic, Lemon, Blood Orange, Ginger Ale</i>	5.5
Sam's Vitamin Juice (Apple, Orange)	6
Lemon, Lime & Bitters	7
Lemonade, Solo, Coke, Diet Coke, Coke No Sugar	4.2
Bell's Milkshakes (Vanilla, Chocolate, Strawberry, Caramel, Coffee)	8

## HOT DRINKS

Cartel Coffee - <i>Espresso, Short Macchiato, Long Macchiato, Long Black, Latte, Flat White, Cappuccino</i>	4.5
Extras - Soy/Decaf/Double Shot 0.5	Extras - Mug 1
Grounded Pleasures Chai Latte	5
Mork Hot Chocolate	5
French Mud Hot Chocolate	6.5
Tea - <i>English Breakfast/Earl Grey/Chamomile Citron/Citrus Mint/Jasmine Green/Sencha Green/Bombay Chai</i>	4.5

# MENU

CLYDE PARK  
BANNOCKBURN

WINES | VINEYARD | BISTRO | WEDDINGS | EVENTS | CONCERTS

WWW.CLYDEPARK.COM.AU | 2490 MIDLAND HWY, BANNOCKBURN | (+61) 3 5281 7274

## PERFECT FOR SHARING

Garlic bread shards (V)	10
House baked baguette (V, VG, DF)	9
French Onion Soup with Gruyere crouton (GF, DF)	15
Charcuterie plate, 'Salt Kitchen' cured meats, 'Fior de latte' olives served with house baked bread (GFO, VO)	35
Salt & Pepper Calamari, served with citrus mayonnaise (GF) (DF)	20
Mushroom Arancini, creamy mushroom sauce (GF) (V)	18
Cheese plate with fruit paste, lavosh - soft, cheddar, blue (V) (GFO)	25

## MAINS

<b>STEAK &amp; FRITES</b> , Wagyu Rump, medium French fries, leaves, hollandaise sauce (GF)	42
Add red wine jus	4
<b>ROASTED CHICKEN LEG</b> , filled with bacon farce, crushed peas, roast root vegetables, jus	34
<b>LAMB RAGOUT FETTUCINE</b> , rich tomato sauce gremolata, parmesan (DF)	34
<b>WOOD OVEN BAKED CAULIFLOWER</b> roasted baby carrots, chickpeas, quinoa, green tahini dressing (V, GF, VG)	32

## SIDES

<b>GREEN LEAVES</b> (VG, V, GF, DF)	9
<b>FRENCH FRIES</b> choose either Ketchup / Aioli / Clyde Park shiraz vinegar	9
<b>ROASTED POTATOES</b>	10
<b>GLUTEN FREE BREAD</b>	4

## CHEF'S SPECIAL

**SHIRAZ BRAISED BEEF CHEEKS**, carrots, mash potato, pickled celery & brunt onion puree (GF)

\$36

## WOOD FIRED PIZZAS

<b>BUFFALO BILL</b> Buffalo mozzarella, garden tomatoes, basil oil (V)	26
<b>SMOKED LEG HAM</b> Salt Kitchen smoked ham, mozzarella, red onion	34
Add Pineapple or Bacon or Egg per item	2
<b>FUNGI</b> creamy garlic base, mushrooms, mozzarella, thyme, feta, parmesan, truffle oil (V)	32
<b>PEKING DUCK</b> Peking duck, spinach, red onion, hoisin sauce, fried shallots	34
<b>CHILLI PRAWN</b> tomato base, mozzarella, garlic & chilli prawns, tomatoes, roast capsicum, basil	34
<b>GLUTEN FREE BASE &amp; DAIRY FREE CHEESE</b>	

*\*All pizzas can be made gluten free & dairy free\**

\*4

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## DESSERTS & FROMAGE

<b>NEW YORK STYLE BAKED CHEESECAKE</b> cream, raspberry coulis	14
<b>APPLE PIE</b> served with vanilla bean ice-cream (GF)	14
<b>STICKY DATE PUDDING</b> butterscotch sauce & vanilla bean ice-cream	14
<b>WARM CHOCOLATE PUDDING</b> red wine pear, chocolate fudge sauce, vanilla bean ice-cream	14
<b>AFFOGATO</b> shot of Cartel espresso, vanilla bean ice-cream	7
Add Baileys or Frangelico	15
Add Grand Marnier	17
<b>CHEESE PLATE</b> with fruit paste, lavosh - soft, cheddar, blue (V) (GFO)	25

**WARRNAMBOOL CHEDDAR** (Vic) sharp local, crumbly

**SHADOWS OF BLUE** (Tarago River, Vic) mild blue vein double cream blue

**MON PERE BRIE** (French) rich upfront notes, buttery flavor,

## BAMBINOS

Pasta Bolognese	10
Margherita pizza (GFO)	10
Ham & pineapple pizza (GFO)	10
Ice cream scoop chocolate/ strawberry/ vanilla	6

PLEASE NOTIFY OUR FRIENDLY STAFF OF YOUR DIETARY NEEDS AND WE DO OUR UTMOST TO CATER FOR THESE TO THE BEST OF OUR ABILITY. WE TAKE GREAT CARE TO CATER FOR ALLERGENS AND INTOLERANCES HOWEVER WE CANNOT GUARANTEE THAT FOOD ITEMS HAVE NOT BEEN IN CONTACT WITH ALLERGEN ITEMS. THE DECISION TO CONSUME THE FOOD IS THE FULL RESPONSIBILITY OF THE DINER.

(V) VEGETARIAN, OPTION (VG) VEGAN, (GF) GLUTEN FREE, (GFO) GLUTEN FREE OPTION, (VGO) VEGAN OPTION, (DFO) DAIRY FREE OPTION (N) CONTAINS NUTS (DF) DAIRY FREE  
NO MENU CHANGES | NO SPLIT BILLS | EFTPOS, MASTERCARD, VISA, & AMEX ACCEPTED | PUBLIC HOLIDAY SURCHARGE APPLIES - 15%