

		BOTTLE 375ML	GLASS 150ML	CARAFE 500ML	BOTTLE 750ML	MAGNUM 1500L
2019	Sauvignon Blanc	-	12	30	40	-
2018	Fumé Blanc	-	-	-	40	-
2019	Pinot Gris	-	13	33	45	-
2016	Chardonnay	27	-	-	-	-
2019	Chardonnay	-	14	35	50	-
2018	Chardonnay Single Block B3	-	-	-	75	-
2019	Chardonnay Single Block B3	-	18	52	75	-
2019	Chardonnay Single Block C	-	21	56	90	-
2019	Rosé	-	12	30	40	-
2018	Locale Pinot Noir	-	12	30	40	-
2017	Pinot Noir	27	-	-	-	-
2019	Pinot Noir	-	14	35	50	-
2016	Pinot Noir Single Block B2	-	16	52	75	185
2019	Pinot Noir Single Block B2	-	18	52	75	-
2016	Pinot Noir Single Block D	-	-	-	85	-
2017	Pinot Noir Single Block D	-	18	52	75	-
2018	Pinot Noir Single Block D	-	18	52	75	-
2019	Pinot Noir Single Block D	-	18	52	75	-
2017	Pinot Noir Single Block F 'College'	-	18	52	75	-
2018	Pinot Noir Single Block F 'College'	-	18	52	75	-
2019	Pinot Noir Single Block F 'College'	-	18	52	75	-
2019	Sangiovese	-	-	-	50	-
2019	Shiraz	-	14	35	50	-
2017	Shiraz Single Block E	-	-	-	75	-
2018	Shiraz Single Block E	-	-	-	75	-
2019	Shiraz Single Block G	-	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
Cricketers Arms Keepers Lager	9	Bulmers Apple Cider - <i>UK</i>	9
		Two Birds passion Victim Summer Ale	11

#### COLD DRINKS

Hepburn Sparkling Water 750ml	9.5	Cartel Coffee - <i>Espresso, Short Macchiato, Long</i>	4.5
Hepburn Water 300ml - <i>Sparkling, Soda, Tonic, Lemon, Blood Orange, Ginger Ale</i>	5.5	<i>Macchiato, Long Black, Latte, Flat White, Cappuccino</i>	
Parker's Organic Juice (Apple, Orange)	6.6	Extras - Soy/Decaf/Double Shot	0.5
Parker's Lemon, Lime & Bitters	7.6	Extras - Mug	1
Lemonade, Solo, Coke, Diet Coke, Coke No Sugar	4.2	Grounded Pleasures Chai Latte	5.5
Bell's Milkshakes, Vanilla, Chocolate, Coffee	8	Mork Hot Chocolate	5.5
		French Mud Hot Chocolate	6.5
		Tea - <i>English BF/Earl Grey/Chamomile Citron/ Citrus</i>	5
		<i>Mint/Jasmine Green/Sencha Green/Bombay Chai</i>	

#### HOT DRINKS

# 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, Lard Ass Butter (V, VG, DF)	9
Arancini, pea, chimichurri (GF)	18
Tin Shed Platter, cured & savoury meats, cheese, pickled vegetables, olives, house baked bread (GFO, VO)	35
Salt & Pepper Calamari, house made tartare, lemon (GF) (DF)	20
Saganaki, micro herb salad, lemon (GF) (V)	20
House Made Wagyu Meatballs, sugo, Grana Padano, baguette (GFO)	20
Pork & Fennel Sausage by Salt Kitchen 400gms salsa verdé, micro herb salad (serves 2+)	32
Smoked Salmon, potato & parmesan waffles, horseradish crème fraiche, (GF)	20
Caramalised Chilli Pork Belly, compressed pineapple salad (GF)(DF)	20

## MAINS

<b>STEAK &amp; FRITES</b> , Sher Wagyu Rump medium, green leaf salad, French fries, Hollandaise (GF) Add jus	43 4
<b>PAN FRIED BARRAMUNDI</b> , spring vegetable salad, Kipfler potatoes, parsley lemon dressing (GF) (DF)	37
<b>GLAZED DUCK LEG</b> , pomegranate, sweet potato, citrus salad, whipped feta & mint (GF) (DFO) (NF)	37
<b>ROASTED SUMAC PUMPKIN</b> , artichoke & lemon dip, quinoa salad (V, GF, VG, DF)	34
<b>SHER WAGYU CHEESE BURGER</b> , 220gms, la Fontella cheese, lettuce, tomato, relish, bread & butter pickles, Lard Ass buttermilk bun, French fries	29

## SIDES

<b>GREEN LEAVES</b> (VG, V, GF, DF)	9
<b>FRENCH FRIES</b> choose either Ketchup / Aioli / Clyde Park shiraz vinegar	9
<b>MIXED VEGETABLE GRILL</b> with sumac yoghurt & pomegranate (GF,DFO)	14
<b>GLUTEN FREE BREAD</b>	
<b>ADD SOME KICK</b> Tabasco Miniature	4 2

## 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>ZUCCHINI</b> basil pesto, mozzarella, roast pumpkin, caramelized onion, whipped feta, pepitas (V)	32
<b>PEKING DUCK</b> Peking duck, spinach, red onion, hoisin sauce, fried shallots	36
<b>MIDDLE EASTERN LAMB</b> , pine nuts, mozzarella, red onion, capsicum, whipped feta, spicy capsicum sauce (N)	36
<b>VEGAN</b> sweet potato, spinach, broccoli, red onion, raisin, cashew cheese, salsa verdé (VG) (N)	34
<b>PROSCIUTTO</b> garlic, Gabriel Coulet Roquefort, mozzarella, rocket, Villani prosciutto Di Parma, pear, balsamic glaze (VO)	36
<b>GLUTEN FREE BASE &amp; DAIRY FREE CHEESE</b>	*4

## DESSERTS & FROMAGE

<b>VANILLA PANACOTTA &amp; STRAWBERRIES</b> , ice cream, berries (GF)	14
<b>STICKY DATE PUDDING</b> butterscotch sauce & vanilla bean ice-cream	14
<b>LA BÊTE NOIRE</b> , chocolate, malt crumb, vanilla bean ice-cream (GFO)	14
<b>PUMPKIN PANCAKES</b> , coconut cream, maple syrup, blueberries (VG,DF,GF)	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, crackers - soft, cheddar, blue (V) (GFO)	25

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

**GABRIEL COULET ROQUEFORT** (French) big & bold with a burst of earthy, slightly spicy on the palate

**MON PERE BRIE** (French) soft creamy texture and mild rich flavour with a hint of mushrooms from the rind

## 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. ALL PRODUCE AND ITEMS ARE SEASONAL AND SUBJECT TO CHANGE.

(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%