

Menu

Thermopylae Lamb, Shiraz & Rosemary Pie Served with salad, baby potatoes and tomato relish	\$22	Specialty Tarts Each served with a seasonal salad and rhubarb relish	\$22
Zucchini Fritters (VG, GF) Served with salad and cauliflower pickles	\$22	Blue Vein & Asparagus Tart (GF) Spinach & Feta Tart (GF, V) Salmon & Camembert Tart (GF)	
Toasted Turkish Please check our food case for daily toasted turkish specials	\$13		

Something to share

Local Produce Tasting Platter (Serves 2) A selection of local produce items to sample, served with toasted sourdough and seasonal fresh sides. Ask our staff todays contents	\$25
Drovers Platter (Serves 2) Salami, ham, cheddar, cauliflower pickles, rhubarb relish, toasted sourdough, seasonal salad and fruit	\$35
Dairy Paddock Platter (Serves 2) Brie cheese, blue cheese, cheddar, marinated goats feta, fruit paste, olives, gourmet crackers and seasonal fruit	\$40
Longest Drive Platter (Serves 4-5) Salami, pastrami, ham, prosciutto, brie cheese, blue cheese, cheddar, marinated goats feta, olives, zucchini pickles, fruit paste, rhubarb relish, gourmet crackers, toasted sourdough, seasonal fruit and salad	\$75

Most condiments and platter items are stocked on our produce shelves. If you like something, please ask our staff for the item name! Grampians Estate prides itself on showcasing fresh, local produce on our menu, therefore items are subject to change due to availability.

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Kitteltys Cakes

Sara Kittelty has a passion for baking cakes! Sara sources ingredients from her kitchen garden and orchard, including seasonal fruit, fresh herbs and edible flowers at Beaufort Victoria.

Sara also has a delightful store selling her products, next to the flower shop in Beaufort, on the highway. Look for the red and white garage!

Grampians Estate is delighted to serve Kitteltys fine cakes and biscuits at our cellar door.

Great Western Granary

Started in 2017 by locals Amanda and Antony Kumnick, with a shared passion for the food industry, sour dough bread was “born and bred” in Great Western.

The bread is crafted and baked at their small bakery, focussing on local, organic, heritage grains.

Our daughter Pollyanna designed the brand label.

We feel so fortunate to have such artisan bakers so close to our cellar door.

Thermopylae Lamb

The Lamb produced for these speciality pies were raised on our farm 'Thermopylae' [pronounced like Monopoly].

After processing, the Lamb is taken to Newtons Butchers in Stawell, who prepare the cuts for the pies.

Great Western Granary start with marinating the meat in our Mafeking Shiraz, and then slow cook the meat with all the added ingredients in readiness for the pastry making.

The Pastry is prepared in the traditional style for pies, with 2 different pastries , one for the base and one for the lid.

So each pie is individually hand crafted, with the whole “Paddock to Plate“ story for you here.

- Sarah Guthrie, June 2022

Grampians Estate proudly stocks items from the following suppliers: Mitch's Preserves, Great Western Olive Oil, Red Rock Olives, Grampians Olive Co, Istra Meats, Maffra Cheese Co, Meredith Goats Feta, Lanas Garden, Great Western Granary, Kitteltys, among others!