

Menu

Local Olives \$10.00

Smoked Almonds \$10.00

Regional tasting plate for 2 \$45.00

Selection of Salt kitchen cured salted meats, pork terrine Local Olives

Cornichons, Pickled sweet peppers, Pickled green tomatoes, Marinated mushrooms
and Toasted bread

Victorian cheese board for 2 (3 cheeses) \$36.00

Selection of Victorian Cheeses, Wild figs, Quince paste, Apple, Wholemeal lavosh
and crackers

Picnic Box for 4 \$110.00

(Regional Tasting Plate, Victorian Cheese Board &
Bottle of Black Label Wine or Premium Cuvee)

Balgownie Wine Flight \$40.00

1. Oyster (Natural) with our premium cuvee
2. Pecorino with Estate Viognier
3. Pork Terrine with Silver Label Rose
4. Woombye vintage Cheddar with Black Label Shiraz
5. Milawa blue with Estate Cabernet Sauvignon

Wine List

Sparkling

Glass Bottle

NV Premium Cuvee, VIC

\$11 \$40

Bright and fresh with a beautiful fine bead. Perfect as an aperitif or for any celebration.

NV Sparkling Shiraz, VIC

\$12 \$45

Spicy blackberries and plums with a fine tannin structure. Delightful served chilled on a warm day. Enjoy with the Chocolate Fondant

White

Glass Bottle

2020 Black Label Pinot Gris, Faraday, VIC

\$11 \$43

Honeysuckle, Jasmín and pear combine with a fine textured palate. This matches really well with the Wagyu Beef Crying Tiger.

2017 Maiden Gully Chardonnay, Sauvignon Blanc, VIC

\$9 \$35

Showing creaminess with nutty nuances from an oak influence. Tropical & stone fruit from the Sauv Blanc, & herbaceous on the palate. Try with the Korean Chicken.

2018 Black Label Chardonnay, Yarra Valley, VIC

\$11 \$43

Crisp and light with flavours of white peach and citrus. Try this with the Tofu.

2019 Estate Viognier, Bendigo, VIC

\$14 \$55

Finely structured with apricot, cashew nut and herbs all tucked in by bright natural acidity. This wine is great with the Kingfish.

2017 Estate Chardonnay, Bendigo, VIC

\$14 \$58

Layers of peach, honey and nougat with creamy mouthfeel. Goes so well with the Barbeque Chicken Thighs.

Rose

Glass Bottle

2020 Silver Label Rose, VIC

\$11 \$43

A bouquet of roses and strawberries with a little ripe watermelon. This wine matches really well with the Asparagus

Red

Glass Bottle

2019 Black Label Pinot Noir, Yarra Valley, VIC

\$11 \$43

Subtly oaked with cherries, mushroom and earthy influences. Try this wine with the Quail.

2019 Estate Pinot Noir, Yarra Valley, VIC

\$14 \$65

Spicy red fruits with forest floor influences make for a long and savoury finish with beautifully integrated oak served with the Duck Breast works a treat.

2019 Nouveau Syrah, Bendigo, VIC

\$11 \$43

Light and fruity with lifted red fruits and fine tannin. A glass of sunshine to start the meal or anytime at all. Matches well with the Ricotta Cheese.

2018 Black Label Sangiovese, Bendigo, VIC

\$11 \$43

Fine grained, grippy tannins tell you that you are in Sangiovese territory. Medium bodied and good with the Pork Belly.

2017 Black Label Cabernet Merlot, Bendigo, VIC

\$11 \$43

Lovely rich red with blackcurrant, blood plum and spicy oak.

2018 Estate Merlot Cabernet Franc, Bendigo, VIC

\$14 \$65

Lifted red fruits showing raspberry and cassis, dark chocolate and spice box

2019 Black Label Shiraz, Bendigo, VIC

\$11 \$43

Smooth and medium bodied with spicy raspberries and black plums. Classic spicy Shiraz a true all-rounder.

2018 Estate Shiraz, Bendigo, VIC

\$14 \$65

Rich, medium to full bodied with great concentration and balance. Matches so well with the Wagyu Rostbif.

2017 Estate Cabernet Sauvignon, Bendigo, VIC

\$14 \$65

Intensely flavoured showing cassis, and blackberry and gorgeous fine tannins. The Lamb Rump is the ideal match.

2017 Centre Block Shiraz, Bendigo, VIC

\$17 \$85

Beautiful full-bodied palate with complex red and black fruits and ultra-fine tannins. Chefs New York Strip is a great combination

2015 Old Vine Shiraz, Bendigo, VIC

\$28 \$145

Super long palate with ultra-fine tannin and complex layers of savoury red and black fruits. Order up the Wagyu and continue with the cheese

2015 Old Vine Cabernet Sauvignon, Bendigo, VIC	\$28 \$145
Super long palate displaying layer after layer of savoury red and black fruits with fine ripe tannins.	

Dessert

Glass Bottle

NV Estate Tawny Shiraz, Bendigo, VIC	\$12 \$50
Complex flavours of raisins, plums and nuts with intriguing rancio.	

Balgownie Museum Wines

Bottle

These wines have been chosen from our limited cellar collection and are only available by the bottle. Some of the older ones are best served decanted, please ask your waiter for advice if unsure

2013 Estate Chardonnay, Bendigo, VIC	\$75
2012 Estate Chardonnay, Bendigo, VIC	\$80
2011 Estate Chardonnay, Bendigo, VIC	\$85
2009 Estate Merlot, Bendigo, VIC	\$95
2008 Estate Merlot, Bendigo, VIC	\$100
2010 Estate Cabernet Sauvignon, Bendigo, VIC	\$105
2006 Estate Cabernet Sauvignon, Bendigo, VIC	\$125
2015 Rock Block Shiraz, Bendigo, VIC	\$90
2014 Old Vine Shiraz, Bendigo, VIC	\$115
2013 Estate Shiraz, Bendigo, VIC	\$95
2008 Estate Shiraz, Bendigo, VIC	\$115
2005 Estate Shiraz, Bendigo, VIC	\$130
1998 Estate Shiraz, Bendigo, VIC	\$160