

MENU



Select any two course for \$70pp or three course for \$85pp
(over 6 guests must select same combination)

Complementary house made bread with herb butter

ENTREE

Heirloom beetroot, macadamia, Persian feta, beetroot jus. (Vegan on request/ GF).

Pork meatballs, gochujang mushroom soup, watercress, sesame. (DF)

Octopus, skordalia, salami crumb, salsa verde. (GF/ DF/ Pescatarian on request)

MAIN

Beef ragu with risoni and gremolata. (GF on request/ DF)

Thai style steamed fish with Asian greens and coconut rice. (GF/ DF/ Pescatarian)

Chicken with Australian native herbs, skordalia, cauliflower, pinenuts, soft herbs and chardonnay cream sauce (GF)

Ginger sesame soba noodles with vegetables and fried tofu (Vegan/ DF)

SIDES 12EA

Steels Gate Seasonal Salad (GF)

Fried Chat Potatoes with parmesan and soft herbs (GF)

Oven Roasted Cauliflower, Pinenuts, Salsa Verde (GF/DF)

Bread with home made herb butter (\$5)

DESSERT

Deconstructed chocolate cheesecake, hazelnut crumb, berry coulis (GF on request)

Vanilla crème diplomat, joconde sponge, citrus gel, goji berries (GF on request)

Vegan icecream with fresh berries (Vegan)

KIDS (TWO COURSE) \$20 PP

Penne with bolognese/napoli OR Beef Ragu

Ice cream, chocolate topping and sprinkles

Juice

SOMETHING TO SHARE

PICNIC TABLES ANYTIME, MAIN RESTAURANT AFTER 3:30PM (UNLESS POST DINING FOR LUNCH)

Charcuterie	\$30
Fromage	\$30
House marinated olives	\$10
Desserts (see above)	\$15

*One bill per table

*15 % Surcharge applies on Public Holidays

*Whilst all reasonable efforts are taken to accommodate guest dietary needs,
we cannot guarantee that our food will be allergen free*

RESTAURANT

DRINKS



Steels Gate Wine Flight - 3 x 50ml pours \$17
Select three wines from our wine lists available by the glass.

SPARKLING

	Glass	Bottle
2018 Blanc de Blancs (Home Block)	\$16	\$65
2019 Blanc de Noirs (Home Block)	-	\$75
2017 Blanc de Blancs (Home Block)	-	\$75

WHITE WINE

	Glass	Bottle
2022 Rose (Melba Block)	\$14	\$50
2020 Riesling (Nagambie Vineyard)	\$15	\$55
2020 Chardonnay (Home Block)	\$15	\$55
2019 Single Barrel Chardonnay (Melba Block)	-	\$110
2019 Chardonnay (Melba Block)	-	\$60
2018 Chardonnay (Melba Block)	-	\$70

RED WINE

	Glass	Bottle
2021 Pinot Noir (Home Block)	\$15	\$55
2019 Bastardo (Nagambie Vineyard)	\$15	\$55
2019 Graciano (Nagambie Vineyard)	\$16	\$65
2019 Cabernet Sauvignon (Nagambie)	\$15	\$55
2018 Shiraz (Melba Block)	\$16	\$60
2020 Pinot Noir (Home Block)	-	\$60
2019 Single Barrel Pinot Noir (Home Block)	-	\$140
2019 Pinot Noir (Estate Blend)	-	\$85
2018 Pinot Noir (Estate Blend)	-	\$90
2018 Cabernet Sauvignon (Nagambie Vineyard)	-	\$60
2018 Cabernets (Melba Block)	-	\$65

FORTIFIED WINE

	Glass	Bottle
Muscat (Glenrowan)	\$15	\$60
2010 Vintage Port (Rutherglen)	\$15	\$60

BEER & CIDER

Local Beers	\$10
- Light, Lager, Pale Ale, Stout	
Local Ciders	\$10
Gin & Tonic	\$13
Vodka / Scotch with mixer	\$13
Single Malt Scotch Whisky	\$17
Steels Gate Cocktail	\$17

NON-ALCOHOLIC

Steels Gate Mocktails	\$12
Great Divide Coffee/Yarra Valley Tea Co	\$5
Swiss Hot Chocolate	\$5
Soft Drinks	\$4
San Pellegrino Sparkling Water (750ml)	\$9

RESTAURANT

JOIN OUR WINE CLUB

Steels Gate Wine Club members receive a 15% discount on wine for their table up to a value of \$100 total discount (excludes Back Vintage). Speak to our friendly staff about the many benefits of joining our wine club.

15 % Surcharge applies on Public Holidays

Join our
Wine Club



Join our
Mailing List

