

CLAIRAULT | STREICKER

Welcome to our enchanting vineyard! Our chef has recommended some combinations below to suit a more substantial meal. Some wines have been matched with the offering for you to enjoy if you choose.

When you have made your selection, please order and pay at the bar.

Chefs selections

Gourmet plates chosen to suit 2-3 people

Clairault **58.0**

Orange glazed Chicken wings with cous cous & mesclun salad + Apple reduction infused pulled Pork with asian slaw + Mushroom arancini, aioli + Garden Salad

Recommended wine match: Clairault Estate Chardonnay, Streicker Sauvignon Blanc Semillon

Streicker **68.0**

BBQ Beef ribs with asian slaw + House cured Salmon with fennel, dill, coriander, nam jim watermelon salad + Roast pumpkin, broccolini, beetroot, fetta & pinenut salad + Chorizo & fetta on roasted herb potatoes + MBU bread and dipping oil.

Recommended wine match: Streicker Chardonnay, Clairault Petit Verdot, Clairault Estate Cabernet

Vego **52.0**

Roasted pumpkin, broccolini, beetroot, fetta & pinenut salad + Quinoa, pomegranate salsa, guacamole and sour cream served with MBU* pitta & corn chips + Mushroom arancini, aioli, greens + Crumbed Tofu dressed with miso served with fennel, dill, coriander, nam jim watermelon salad

Recommended wine match: Clairault Sauvignon Blanc Semillon, Clairault Cellar Release Rose, Clairault Estate Chardonnay

Vineyard Selection **45.0**

3 x Local meats, 2 x local cheeses + MBU* warm marinated olives + 'MBU' condiments, pickled onions + MBU* bread, and local EVOO

Recommended wine match: Streicker Sauvignon Blanc Semillon, Clairault Cellar Release Cane Cut Riesling

* *Made By Us (MBU*) is our housemade brand using locally sourced and all natural ingredients.*

* *Gluten free crackers are available on request*

Please turn over for our collection of Share Plates.

CLAIRAULT | STREICKER

The Clairault | Streicker cafe serves a delicious selection of shareable dishes . We use fresh, local ingredients and change our dishes seasonally. When you have made your selection, please order and pay at the bar.

Share Plates

Mix and match our little dishes to create your own gourmet lunch

Grazing

- * Made by us* warm marinated olives 9.0
- * Garden salad—tomato, mixed leaves & house grown herbs 10.5
- * Seasoned hand cut chips, aioli, tomato sauce 12.0
- * Trio of dips—hommus, beetroot & fetta, pumpkin- honey walnut & spinach served with MBU* pitta bread & crackers 15.0
- * MBU* bread, EVOO and MBU* sticky balsamic 9.0

Sea

- * Chilli Prawns, capsicum & zucchini skewers on greens with cous cous 22.0
- * House cured Salmon with fennel, dill, coriander, nam jim watermelon salad 16.0
- * Seared crumbled Snapper on fresh herbed salad 19.0

Air

- * Chicken liver paté with cabernet aspic served with crackers & MBU* bread 14.0
- * Orange glazed Chicken wings with cous cous & mesclun salad 19.0

Earth

- * Crumbed tofu dressed with miso served with fennel, dill, coriander, nam jim watermelon salad 12.0
- * Roast pumpkin, broccolini, beetroot, fetta & pinenut salad 12.5
- * Mushroom arancini, aioli, greens 15.0
- * Quinoa, pomegranate salsa, guacamole and sour cream served with MBU* pitta & corn chips 15.5

Land

- * Chorizo & Fetta on roasted herbed potatoes 15.0
- * Apple reduction infused pulled Pork with asian slaw 16.5
- * Pressed Lamb, spinach, pinenut, fetta & Salsa Verde & herbed potatoes 18.0
- * BBQ Beef spare ribs with asian slaw 22.0

Sweets and Cheeses

Chocolate brownie, chocolate sauce, MBU* ice-cream 8.5
Other sweet treats are available at the bar

One cheese 15.0 Two cheeses 23.0 Three cheeses 32.0
Saint Harvey Dukes Blue, Harvey OMG Brie, Club House Cheddar
Cheeses served with crackers, nuts, dried fruit and quince paste

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