

Lunch Menu



MASON WINERY

Restaurant & Cellar Door

Breads & Olives

- Grilled Turkish bread with house-made Dukkah \$11
- House-made grilled Turkish bread, and dips (GF) \$11
- Balsamic and herb marinated olives (GF) \$10

Entrée

- Soup of the Day with toasted sourdough \$16
- Lambs brains, quince paste, Scenic Rim brie and lemon beurre blanc \$18
WINE TIP: 2019 Cellar Collection Vignier
- House made falafel, hummus, spinach, tomato salsa and tahini (V) (VG) (GF) \$16
WINE TIP: 2017 Verdelho
- Rare beef salad w/bean sprouts, capsicum, cucumber and coriander and chilli dressing (GF) \$21
WINE TIP: 2019 Picnic Red, 2017 Shiraz
- Caramelised onion tart, eweghurt and tomato relish (GF) (V) \$18
WINE TIP: 2019 Vignier
- Seared scallops, shredded pork belly with shiraz poached pears and Towri blue cheese (GF) \$22
WINE TIP: 2017 Shiraz
- Red wine poached pears, rocket, toasted walnuts, gorgonzola salad with balsamic dressing (GF) (V) \$16
WINE TIP: 2016 Cellar Collection Cabernet Sauvignon
- Arancini stuffed with feta served with a garden salad and tomato relish (GF) (V) \$18
WINE TIP: 2018 Semillon Sauvignon Blanc

Sides

- Fries with aioli \$9
- Potato salad \$9
- Corn Salsa \$9
- Greek Salad \$9
- Braised Red Cabbage \$9
- Baked Kidney Beans \$9
- Toasted Turkish bread \$9

Main

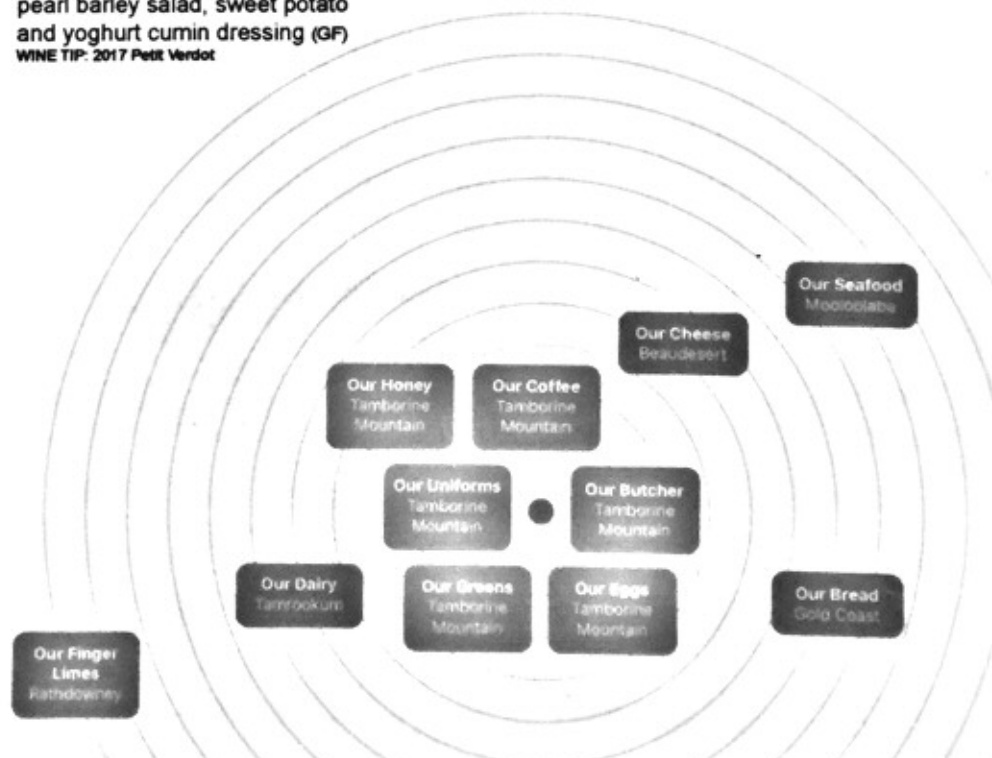
- Chargrilled porterhouse steak with potato salad, mixed salad, onion marmalade and red wine jus (GF) \$35
WINE TIP: 2016 Cellar Collection Cabernet Sauvignon
- Texas style beef brisket with red cabbage, potato salad, tomato corn salsa, baked kidney beans, cheddar sauce and BBQ sauce \$35
WINE TIP: 2016 Cellar Collection Petit Verdot
- Chilli and lemongrass marinated chicken with raw Chinese salad, fried shallots, kaffir lime leaf and palm sugar dressing (GF) \$31
WINE TIP: 2018 Picnic Red
- Slow braised pork belly, apple fennel salad and sesame seeds (GF) \$34
WINE TIP: 2017 Shiraz
- Slow roasted five spiced duck with mushrooms, sprouts, spinach and a soya dressing \$34
WINE TIP: 2016 Cellar Collection Shiraz
- Linguini Pasta tossed with pumpkin, olives and spinach (V) \$28
WINE TIP: 2017 Verdelho
- Fish of the Day MP
- Marinated lamb back-strap with pearl barley salad, sweet potato and yoghurt cumin dressing (GF) \$32
WINE TIP: 2017 Petit Verdot

Salads

- Quinoa, roast pumpkin, braised cabbage, sweet potato crisp, haloumi, corn salsa, pepita seeds, falafel and tahini dressing (V & GF) \$26
- Roast vegetable salad with quinoa, spinach, potato salad and balsamic dressing (GF) \$28

Share Platters For Two

- Charcuterie board with a selection of sliced meats, chorizo sausage, pork belly, local triple cream brie, cloth bound cheddar, marinated olives, cornichons, selection of dips, Turkish bread and house-made lavosh \$65
- Mason's Entrée Platter, rare beef salad, cajun prawns and falafel (GF) \$48
- Mason's Main Platter, marinated lamb back-strap, chilli and lemongrass marinated chicken and slow braised pork belly (GF) \$78
- Towri Cheese Platter 28



**Close to home.
Ingredients sourced locally.**



MASON WINERY

Wine & Cheese Door

Dessert Menu

Granny smith apple with apple pie parfait, apple cloud, granola and apple puree WINE TIP: NV Late Harvest	\$18
Coconut pannacotta with poached rhubarb and spiced syrup (GF) (Vegan Option) WINE TIP: NV Late Harvest	\$18
Vanilla and lime Cheesecake with raspberry jelly, biscuit crumb and raspberry granita WINE TIP: NV Late Harvest	\$18
Dark ale creme caramel with coco nib, tulle and blackberry (GF) WINE TIP: NV Tawny Port	\$18
Warm sticky lemon polenta cake, torched meringue, almond puree lemon butter and Vanilla bean ice cream WINE TIP: NV Late Harvest	\$18
Dark chocolate and macadamia nut brownie with honey comb parfait, chocolate mousse and hot chocolate sauce (GF) WINE TIP: NV Old Tawny	\$20
Dessert platter for two - chefs selection	\$40
Cheese platter with local Towri sheep cheese, dried fruit, lavosh and quince paste (GF)	\$28

Dessert Wines

Late Harvest VCV 500ml

VCV - Viognier, Chardonnay, Verdelho. The palate show luscious sweet fruits,
floral aromas, a hint of honey with a long seductive finish

\$40.00/bottle
\$9.00/glass

Old Tawny NV 500ml

Aged for 7 years in old oak. Palate show hints of Christmas pudding and raisins

\$40.00/bottle
\$9.00/glass
