



A warm welcome to Annapurna Estate.

From time to time, we all get caught up in the drama of day-to-day life. Those times when we can escape from the pressures that are a part of modern day living, we think, are to be cherished

That's what we are creating here at the cellar door, an escape, a place to unwind and connect to the natural environment; here in the mountains and the vines. A beautiful, restful setting to be enjoyed with friends; where you can find delight in the fruits of the vineyard and stylish modern cuisine. Unrushed, so each dish, each glass of wine can be truly savoured.

Many people ask us about the name Annapurna. A range of mountains in the Himalayas, they are named after the Hindu Goddess of Bountiful Harvest and Fertility. We feel this is an apt name for our vineyard. We are dedicated to producing the best we can from our unique high altitude, cool climate vineyard. And just as no one will ever truly own the Annapurnas, we believe our role is that of steward. The Minutello legacy has always been to leave the earth in a better state than when one found it.

Like everything around us we are evolving; we are constantly updating our Cellar Door tasting area to be the ultimate location for you to sample our wines, looking out on the vineyards that created them.

In an exciting addition, we are working with local brewer Peter Hull, bringing *Sweetwater Brewery*; from fermentation to fruition right here, all for your enjoyment. Don't miss out on our "Friday sessions for beer lovers", 5pm – 8pm, where you can relax with a fabulous *Sweetwater* beer and inspired bar snacks.

On behalf of us all here at Annapurna Estate,

Salute



Breakfast 8:30am – 11:30am

House made fruit muffins	\$6
Crumpets w/ whipped butter & organic honey	\$8
Organic Free Range Eggs – Poached, Fried or Scrambled	\$10
Bacon & Eggs Cooked to your liking	\$12.50
Eggs Benedict w/ Bacon	\$15
w/ Smoked Salmon	\$16
w/ Spinach	\$15
Oven baked Organic Free Range eggs with spinach and Milawa white cheese	\$16.50
Sautéed herb mushrooms on Toast w/ shaved Parmesan & fresh lemon	\$16.50
Breakfast Panini w/ poached eggs, bacon, grilled tomatoes and house made chutney	\$17.50
Spanish style Omelette – Check specials for current option	\$17.50

Breakfast Sides:

Bacon	\$4
Chorizo	\$4
Mushrooms	\$4
Tomato	\$2.50
Spinach	\$3
Hollandaise	\$2

Small Plates/TAPAS/Sides

Potato Skins w/ chilli salt <i>(subject to availability)</i>	\$8
Pan fried Haloumi w/ lemon & black pepper	\$10
Spanish Chorizo on Skordalia	\$12.5
Grilled Asparagus w/ toasted hazelnuts, goats cheese & lemon truffle honey	\$18

Cured salmon Carpaccio w/ dill caper dressing	\$15
Buffalo Mozzarella Caprese salad w/ fresh tomato, basil leaves & <i>Mountain View</i> extra virgin olive oil	\$17.5
Escargot in garlic, lemon & horseradish butter	\$12
Spiced prawns on Baba Ganoush w/ lemon	\$8
Half dozen Japanese Scallops on half shell	\$18
Warm Turkish Bread w/ <i>Mountain View</i> extra virgin olive oil, aged balsamic reduction and house blended dukkah	\$10
Hand cut fat chips w/ wasabi aioli	\$10
Bruschetta of grilled, marinated sardines topped w/ tabouli on ciabatta	\$15
Larger Plates	
Rare scotch fillet w/ Café de Paris butter & a mustard slaw	\$28
House Risotto – See today's special	\$20
Locally smoked trout with baby chat potatoes, lemon and dill and a fresh oak leaf salad	\$25
Chilli seared prawn & rice noodle salad w/ toasted cashews, julienne vegetables, fresh herbs & Asian citrus dressing	\$22
Spice poached chicken & mango salad w/ iceberg lettuce, dark grapes & water chestnuts	\$22
Housemade Chicken Terrine w/ Saffron rice & tomato coulis	\$18
Oven roasted pork belly on a pear & red cabbage braise w/ feijoa chutney	\$20
Garlic & rosemary lamb cutlets w/ baked polenta & mustard beetroot glaze	\$30
Crispy skinned Atlantic salmon on skordalia w/ a lemon cream labne	\$30
Rare chilli & Szechuan crusted Roo w/ garlic Tumbarumba mash & cauliflower cream	\$28
Veal Saltimbocca w/ black olive semolina	\$25
Trio of ever changing Marinated Delights	\$15
Trio of Dips w/ Turkish bread	\$15
Annapurna Tasting Plates	
Plate for 2 people	\$30
Plate for 4 people	\$60

Soft Drinks - \$4

Sprite
Coca Cola
Coke Zero
Diet Coke
Lift
Fanta
Bisleri Chinotto
Mt Franklin Sparkling Spring Water
Sparkling Apple Juice
Sparkling Red Grape Juice
Apple Or Orange Juice

Fruit Smoothies \$6

Fresh Fruit Smoothie

Hot chocolate \$5

With marshmallows

Pot of Tea \$4

Citrus Twist, Chamomile, Bush Billy, Peppermint
English Breakfast, Earl Grey, Green

Iced Chocolate \$5

Iced Coffee \$ 5