

HOME BLOCK

TERROIR TO TABLE

TAKE-AWAY MENU

*3pm to 7pm Monday-Thursday & 12pm-7pm Friday-Sunday.
To order, phone 250 980 4663 and allow 30 minutes for pick-up.*

ASK US HOW TO ADD WINE TO YOUR ORDER

SPICED YAM SOUP 8 
yoghurt, za'atar & toasted foccacia

BURRATA 18 
greens, marinated chickpeas, pickled red onions,
rosemary & balsamic, foccacia

WEDGE SALAD 12 
apple, blue cheese, nuts, crispy onions & red wine dressing

FRESH CHORIZO SANDWICH 15
lettuce, grilled onion salsa, herb aioli

BRAISED BEEF & CABBAGE AGNOLOTTI 18
white wine, black pepper, cream, green onions

SWEET POTATO & RICOTTA GNOCCHI 16 
thyme & sage brown butter, PX vinegar, parmesan

TAKE & BAKE

LASAGNA 26
fennel sausage ragù, pecorino bechamel, smoked mozzarella
WINE PAIRING: 2016 ESTATE MERITAGE 25

SPINACH & RICOTTA CANNELLONI 20 
tomato sauce, pine nuts & goats' cheese
WINE PAIRING: 2018 ESTATE PINOT NOIR 27

GIGANTE BEAN & SMOKED HAM STEW 24
chorizo, peppers, mushrooms
WINE PAIRING: 2018 ESTATE CHARDONNAY 19

STICKY TOFFEE PUDDING 8
butterscotch sauce & malt whipping cream



In the vineyard at CedarCreek Estate Winery