

# HOME BLOCK

TERROIR TO TABLE

## TAKE-AWAY

### BURRATA 18

rocket & parmesan, pomegranates,  
hazelnuts, mint, chili jam & grilled focaccia

2019 PLATINUM SIMES VINEYARD PINOT GRIS +30

### COAL ROASTED BEETS 12

pink grapefruit, ricotta, avocado, za'atar,  
dill & oregano

2019 ESTATE PINOT GRIS +19

### HOUSEMADE PASTA

spicy lamb ragu & pecorino 18

2018 ESTATE CAB/MERLOT +21

### OR

tomato, chili, smoked olives & ricotta salata 16

2018 ESTATE SYRAH +27

### WOOD GRILLED CHICKEN OR FISH 22

pipérade, fingerling potatoes, dill & lemon aioli

2019 ESTATE CHARDONNAY +19

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## MEAL KITS

*Chef-prepared ingredients, recipe card & step-by-step  
cooking instructions to follow at home.*

### LEMON & ROSEMARY MARINATED

#### WHOLE CHICKEN 49

*serves family of 4*

twice baked spring onion & cheddar potatoes,  
bacon & apple braised red cabbage,  
grainy mustard gravy

2019 ESTATE CHARDONNAY +19

### SPANISH SEAFOOD STEW 59

*serves 4*

ling cod, prawns, smoked sablefish, saffron  
potatoes, shishito peppers, lemon & dill aioli,  
grilled bread

2018 ESTATE PINOT NOIR +27

*To pre-order, phone 250 980 4663*

*Ensure your order has been confirmed*

*12:00pm-7:00pm Monday - Sunday*

*Please allow 30 minutes from time of order*

*In the vineyard at CedarCreek Estate Winery*

