



## Something to Finish

**Chocolate & Pecan Brownie** / Dark chocolate sauce / cocoa  
fennel soil / vanilla bean ice-cream 14.5 (gf)

**Warm Flourless Orange, Pistachio & Cranberry Cake** /  
Island honey whipped ricotta / cold citrus drizzle / sweet  
summer strawberries 14.0 (gf)

**Vanilla Baked Cheesecake** / candied macadamia crumble /  
berry coulis / raspberry dust 15.0

**Affogato** / Vanilla bean ice-cream / shot of espresso 14.0  
**Add:** Frangelico / Kahlua / Whiskey 5.0

## Wominjeka to Phillip Island Winery

## Hot Drinks

**'Organic Love Tea'**  
English Breakfast / Earl Grey / Peppermint / Green /  
Lemongrass & Ginger 5.0

**Coffee** / Locally roasted **'Beand'** coffee any way you like  
4.8  
(Espresso 4.0) (Decaf +.50)

**Iced latte** / shot of espresso / ice / milk 4.8

**Organic Sticky Chai** - Coconut blossom nectar / agave /  
cinnamon dust (vegan) 5.0

**Hot Chocolate** 4.5

Add Bonsoy, almond or oat milk to any of the above +0.8

Phillip Island Winery would like to acknowledge that the land on which we welcome you, Millowl, is first and foremost the traditional lands of the Bunurong of the Kulin nation. When gathered here to eat, drink, and connect to both each other and to the beautiful coastal beauty you're on, we ask that you take a moment to pay respects to the Elders both past, and present. Wominjeka, a warm welcome.

# Cocktails

Wominjeka to Phillip Island Winery, where we are passionate about keeping it **local, ethical & sustainable** wherever possible. We also know that a good meal and a good drink taste even better when **shared**.

Our staff are happy to provide information on the many amazing **growers, makers and bakers** in our fantastic region. Our kitchen makes use of a wide variety of ingredients - please let us also know if you have any dietary restrictions, or if you can't decide what to choose...as we're always happy to help.

Phillip Island Winery

414 Berrys Beach Rd Ventnor

03 8595 2155

[www.phillipislandwinery.com.au](http://www.phillipislandwinery.com.au)

Share a little something with us  
@phillipislandwinery

*Please note: while every care is taken to ensure an allergy free environment, our kitchen makes use of a wide variety of ingredients, some of which include: wheat flour & nuts.*

*Key: Gf = Gluten Free / GFA = Gluten Free Available*

*Enquire about our Group Share Menu for your next big get together*

*Cakeage fee; 3.5 p/h self service.*

*We are unable to itemise split bills. Thanks for your understanding.*

*Please note a 15% surcharge applies on Public Holidays.*

**Davo Plum Spritz** - Davo plum bitters, prosecco, orange 18.0

**Strawberry Rose** - Davo plum bitters, rosé, strawberry coulis, mint 18.0

**Pink Gin Fizz** - Malfy Rosa gin, sparkling grapefruit, orange, mint 15.0

**Rhubarb Limoncello Spritz** - Limoncello, rhubarb soda, prosecco, lemon, mint 20.0

**Starward Sling** - Starward Ten Fold, ginger beer, lime, bitters 16.0

**Negroni Sbagliato** - Dolin Rouge, campari, prosecco, orange 20.0

**Peach Bellini (jug only)** - Moscato & unrefined peach schnapps, fresh fruit 34.0

**Pimms (Jug only)** - Classic Pimms & lemonade with cucumber ribbons & orange 34.0

# Mocktails

**The Virgin Mule** - Seedlip non-alcoholic citrus gin, cloudy apple juice, ginger beer, lime, mint 13.5

**Rhubarb Fizz** - Seedlip non-alcoholic citrus gin, rhubarb soda, mint & orange 13.5

**Plus & Minus** - Prosecco 12.0

**Gurney's ZERO Cider** / Gippsland 9.0

# Soft Drinks

**Capi** - Cola, lemonade, blood orange, pink grapefruit, tonic 5.0

**Matéo Organic Yerba Maté Soda** - Hibiscus, Ginger 8.5

**Emma & Tom's Sparkling** - Raspberry, lemon, lime & bitters 5.0

**Emma & Tom's Fruit Juice** - Cloudy apple, orange 5.0

**WobblyDogCo Rhubarb Soda** - Locally grown & brewed sparkling rhubarb soda 6.5

# Aperitifs & Spirits

**Campari** - Neat, over ice or with a splash of soda 9.5

**Limoncello** - Served icy cold, the perfect digestif 9.0

**Loch Brewery & Distillery** - 'Classic Dry Gin' - The perfect  
'G & T' gin 11.0

**Grainshaker Australian Vodka** - Handmade in Melbourne,  
this little cracker has notes of caramel & vanilla with a super  
soft finish 10.5

**Starward Two-Fold Whisky** - A local Port Melbourne made  
double-grain whisky, smooth, tropical, lightly spiced 11.0

**Starward Nova Single Malt** - Australian single malt whisky  
aged in red wine barrels. Bright, complex and smooth 18.0

**Cargo Cult Rum** - Hand cut cane & pure South Pacific Island  
rain water go into making a unique and superior rum 11.0

**Woodford Reserve Bourbon** - Rich, rounded & smooth 11.0

## Beer & Cider

**Ocean Reach Pale Ale / Phillip Island Brewing Co. Golden  
Ale / Peroni Red / Corona** 10.0

**Ocean Reach IPA / Ocean Reach Hazy IPA** 11.0

**Mountain Goat 'Billy The Mid'** 8.5

**Light beer** 8.0

**Heaps Normal** Quiet XPA / Half Day Hazy (zero alc.) 8.0

See our friendly team for seasonal specials

### ON TAP

**Ocean Reach Pale Ale** (schooner) 11.0

**Ocean Reach Seasonal Tap** (schooner) 13.0

### CIDER

**Gurney's Organic Apple Cider / Gippsland**  
(dry 7.2%) 10.0

**Twisted Sister Apple Cider / Gippsland**  
(semi sweet 5%) 9.0

**Gurney's ZERO Cider / Gippsland** (zero alc.) 9.0

## Wine List

**NV Prosecco / Wildgoosechase** 13.0 / 52.0

*This vibrant & crisp Prosecco is sourced from the King Valley.  
Citrus fruits & peaches on the nose with a crisp, fresh palate.  
The perfect aperitif.*

**2023 Pinot Grigio / The Grey Man** 13.0 / 49.0

*This Pinot Grigio from the King Valley is bright & full of fresh,  
crunchy fruit & green pear. Incredibly moreish.*

**2023 Chardonnay / Tippy Toes** 14.0 / 54.0

*A youthful, lean Chardonnay, with a small influence of oak  
which will develop over the next few years.*

**2022 Rosé / Man in the Moon** 14.0 / 54.0

*This dry Rosé made from Shiraz, has depth and complexity  
while remaining fresh & approachable. A summer classic.*

**2022 Sangiovese / Miss Sophia** 14.0 / 56.0

*This King Valley Sangiovese is savoury & elegant with notes  
of sour cherry, plum & floral aromas. Pairs exceptionally with  
Italian style, tomato based foods - especially our pizza!*

**2021 Pinot Noir / Bill Henry** 15.0 / 59.0

*A Gippsland staple - acidic, earthy & fruit forward with a  
lingering, savoury finish.*

**2022 Shiraz / The Smith** 15.0 / 59.0

*Sourced from Gippsland, this is a fine example of a cool  
climate shiraz. Expect ripe red fruit & white pepper with soft  
tannins.*

**2021 Shiraz / 6" Foot & Offshore** 14.0 / 56.0

*This Shiraz from the King Valley is full bodied & powerful.  
Dense, stewed black fruit accompanied with leather and a  
long finish.*

**NV Moscato / Bit Smitten** 13.0 / 42.0

*A little ray of sunshine, with it's cheeky peach bellini style  
finish, this Moscato promises to be the life of the party.*

## French Bubbles

**NV Veuve** 150.0

**NV Bollinger** 170.0

## Boards & Bits

**Grazing Board** / Prom Country cheese / Spiced shiraz  
pickled baby figs / zesty house marinated olives / dips /  
bread & butter pickles / sourdough & lavosh 39.0 (gfa)  
+Add: Charcuterie 12.0 +Potted chicken liver paté 9.0 (gf)  
+Spanish style prawns, Loch gin cured ocean trout, pickled  
octopus 16.0 (gf)

**Prom Country Cheese Board Trio** / Spiced shiraz pickled  
baby figs / lavosh / sourdough 31.50 (gfa)

<b>Oysters</b> - Natural / lemon	28.0 / 52.0
Spicy yuzu	32.0 / 56.0
Mignonette	32.0 / 56.0

**Arancini (5)** / Chef's choice / aioli / Grana Padano 19.0 (gfa)

**Coconut lime cured Kingfish Ceviché** / coriander jalapeno  
guacamole / dressed rocket / salmon roe / charred chilli oil  
25.0 (gf)

**Smoked grass fed Gippsland Beef Carpaccio** / Whipped  
parmesan / honey & pine nut crumble / ponzu dressing /  
rocket basil greens 22.0 (gf)

**Sticky Chicken Ribs** / Yuzu glaze / pickled chilli / daikon /  
coriander 22.0 (gf)

## Something More

**Pork Belly** / Crisp skin / mustard ale sauce / apple & sage  
polenta / red wine pickled savoy cabbage 47.0 (gf)

**Pumpkin & Sweet Potato Gnocchi** / Chardonnay pickled  
artichoke / fresh tomato / olive & pinenut crumble 36.0  
Vegan option +2.0 / both dishes contain nuts

**Pan seared Barramundi** / Rosé poached leeks / kipfler  
potatoes / Burmese coconut curry sauce / fish crackling  
38.0 (gf)

## Salads & Sides

**Winery Salad** / Spiced poached shiraz pears / shaved  
parmesan / toasted pecans / red wine vinegar dressed  
greens 19.0 S / 29.0 L (gf)

**Harvest Salad** / Prom Country Blue Cheese / vinaigrette  
dressed greens & summer slaw / rosemary roasted  
pumpkin, chickpea & almond / zesty guacamole 29.0 (gfa)

**Fries** / House-made aioli 8.0 S / 11.0 L (gf)

**Deluxe Fries** / Black truffle oil / feta / parsley 14.0 (gf)

## Sourdough Pizza

GF Bases and Vegan cheese available +5.0

**Margherita** / Napoli / fior di latte / fresh basil 20.0

**Funghi** / Confit garlic / mushroom / mozzarella / thyme /  
truffle oil 25.0

**Potato** / Gippsland potato / burrata / caramelized onion /  
fresh mozzarella / garlic oil / thyme 26.0

**Pepperoni** / Napoli / fresh mozzarella / pepperoni / pork &  
fennel sausage / red onion / chilli 28.0

**Chilli Gambero** / Napoli / chilli prawns / fior di latte / nduja /  
lemon 29.0

**Prosciutto** / Free range Gippsland prosciutto / buratta /  
napoli / rocket 29.0

## For the kids (12 & under)

**Chicken** / Crumbed chicken tenderloins with  
shoestring fries OR veggie sticks 14.0

**Pasta** / Napoli sauce & parmesan 12.0

**Fries** / Fries with sauce 8.0

**Or see our yummy pizza menu...**  
(and yes we can do them without the green stuff!)

**Ice-Cream** / chocolate sauce 5.0

## Four-legged Kids

**Pig's ear** 6.0 / **Old school doggie biscuit (2)** 2.0

**'Pawsecco'** / Prosecco for your doggies! Pomegranate,  
coconut & cranberry, and it's good for their gut too! 15.0

**Dog Yog** / Cool your little mate down with a cultured doggy  
ice cream packed full of goodness 6.5





