

## To Drink

BIGIBILA WINE: CURRENT RELEASE		ROSÉ / WHITE WINE / SPARKLING	
2017 Shiraz	\$12/\$40	Bigibila Rosè	\$10/\$30
2018 Cabernet Sauvignon	\$12/\$40	Blue Pyrenees Sauvignon Blanc	\$10/\$30
2018 Cabernet Franc	\$12/\$40	Blue Pyrenees Midnight Cuvée	\$50
2018 Merlot	\$12/\$40	Sally's Paddock Sasha Sparkling	\$35
2018 Wyatt's Shiraz	\$20/\$70	BEER	
POLLETERS WINE: MUSEUM RELEASE		Hopocricy IPA	\$9
		Stone & Wood	\$9
Bigibila Vintage Wines (Various)	\$8o	Great Northern/Carlton	\$7
Bigibila 2017 Wyatt's Reserve Shiraz	\$120	CIDER	
Polleters Vintage Wines (Various)	\$ <b>8</b> 0	Harcourts Perry Pear Cider	\$9
2008 Polleters Wyatt's Reserve Shiraz	\$120	Harcourts Apple Cider	\$9
		Harcourts Extra Dry Apple Cider	\$9

To Eat

FROMAGE À TROIS \$25

A selection of three hand crafted cheeses from Goldfields Farmhouse Cheeses in Ballarat.

## CURED AND CULTIVATED - BIGIBILA'S GOURMET GRAZING BOARD \$60

A jam-packed grazing platter featuring Goldfields Farmhouse Cheese, Salt Kitchen Charcuterie, pickles, dukkah and seasonal delights. Served with home baked bread and Bigibila Extra Virgin Olive Oil. A full lunch for two people. (Extra people can be added for \$30 per person.)