

# EDENVALE WINERY

## Summer Garden Menu

### Wine Bar Menu

**Charcuterie Board:** Assorted meats and cheeses accompanied with spicy almonds, dried fruits, housemade spreads and bread. Perfect for two. \$18

**Vegetarian Mezze Board:** Olives, cheeses, fresh and pickled veggies, dolmas, hummus, tzatziki sauce, whipped feta and tabbouli served with pita bread. \$18

**Seasonal Fruit & Cheese Board:** Seasonal fresh fruits and assorted cheeses, nuts and bread. \$18

**Decadant Dessert Board:** Housemade chocolate bark, fresh and dried fruits, baklava, port-soaked blackberries and nuts. \$14

**Creme Brulee' (Chocolate or vanilla) \$8**

**Cheesecake (Chocolate or vanilla) \$8**

### Evening Entree' Menu

**Braised Pork Ragu served on creamy polenta. \$15**

**Cheese Ravioli served with a pesto sauce. \$13**

**Capellini Pomodoro freshly made with roma tomatoes, fresh basil and topped with parmesan cheese. \$13**

**Flatbreads:**

**Caramelized onion, garlic and goat cheese with crispy bacon \$14**

**Margherita –Mozzarella with tomato and fresh chopped basil \$14**

**Mixed mushrooms with creamy white sauce topped with fresh arugula salad and drizzled with truffle oil. \$15**