

Enoteca

Owners, George and Deirdre, started planting vines in 1994.

In 2017 the cellar door opened to the public.

What started out as a humble cellar door, serving just wine, has slowly evolved into an Enoteca that boasts some incredible seasonal produce from producers and farmers all over Victoria.

Welcome, to Mount Towrong Vineyard.

House marinated Mount Zero olives, crusty bread	12
Little fish in a tin (Yurrita Cantabrian Anchovies) with crusty bread (gfo)	16
Antipasto platter - selection of cheeses, salumi, assorted house pickles, eggplant chutney + all the accompaniments (vo, gfo)	36
Potato gnocchi with basil pesto (v, gfo)	30
Radiatori (pasta) with arrabiata sauce and pancetta (mild chilli) (gfo)	32
Pumpkin, ricotta, thyme ravioli with brown butter, sage, macadamias & parmesan (v)	34
Chicken cacciatore cooked in Lagrein & tomato sugo with capsicum & olives (gf, df)	34
Roasted eggplant caponata with bread (ve, gf, df)	16
Baby spinach, beetroot, walnuts, feta with pomegranate dressing (v, gf)	16
Annamaria's Tiramisu	16
Lemon polenta torta with mascarpone (v, gf)	12

(v) vegetarian • (vo) vegetarian option • (ve) vegan • (veo) vegan option • (gf) gluten free •
(gfo) gluten free option • (df) dairy free

