



GOLDEN
GROVE
ESTATE

grazing the Granite Belt menu

BRUSCHETTA THREE WAYS (V, VG)

Charred Ballandean Baked Sour Dough with:

1. Homemade Roasted Capsicums
2. Pickled Eggplant and Zucchini Relish
3. Tomato, Basil Garlic and Red Onion

2024 Vermentino

A DUO OF ARANCHINI

(Two Crunchy Rice Balls Filled With)

1. Pork & Beef Slow Cooked In Fresh Passata.
2. Spinach, Ricotta, Mushrooms, Parmesan (VG)

2023 Joven Tempranillo

TASTING PLATE (VG, V, GF)

Local Smoked Garlic Vegan Cheese, Estate Dried Sun Figs & Olives, Pickled Eggplant, Caponata, Nectarine Chutney, Crackers.

2024 Nero D 'Avola

HANDMADE CANNOLI

Homemade Cannoli, Filled w Golden Grove Muscat Vanilla & Chocolate Creme Patisserie, Strawberry & Caramelised Black Olive Compote.

NV Marnita Muscat

AUTUMN 2025 » 24-25 MAY