



# grazing the Granite Belt menu

## SMOKY CHIPOTLE BEEF TOSTADAS (GF)

Slow-braised local beef, gently pulled and tossed with chipotle, tomato, and lime, served atop crunchy house-made corn tostada. Finished with pickled jalapenos, fresh herbs, and a drizzle of spiced crema.

2023 Dos Perros – Graciano/Mencia

## CHARRED CORN & BLACK BEAN TOSTADAS (VEG, GF)

Sweet, charred corn, black beans, and zesty lime mingle atop crunchy house-made corn tostada, finished with feta and fresh herbs.

2022 Verdelho & Pinot G blend - Pressings

## PATATAS BRAVAS WITH CHORIZO CRUMB (GF)

Golden, crispy potatoes served with Spain's spicy tomato brava sauce — finished with smoky paprika aioli and a scattering of spiced chorizo crumb.

2023 Special Reserve Tempranillo

## SPANISH MEATBALLS (ALBONDIGAS) IN TOMATO-PAPRIKA SAUCE (GF)

Juicy beef and pork meatballs simmered in a rich tomato and smoked paprika sauce, garnished with parsley.

2022 Graciano

## APPLE EMPANADITAS - (VEG)

Hand pies filled with local Granite Belt apples and cinnamon sugar.

Moggies Sweet Fruity White

## CITRUS CAKE BITES WITH ORANGE GLAZE (GF)

Moist almond & orange cake with a zesty citrus drizzle.

Sly Dog – Fortified

# SPRING 2025 » 22 - 23 NOVEMBER