

BADGER'S BROOK

- Tramonto Souva! - slow cooked lamb shoulder, shredded iceberg lettuce, Yarra Valley dairy persian feta, fermented lemon yogurt, house made flat bread \$15
- Spiced chickpea fritta, shredded iceberg lettuce, Yarra Valley dairy persian feta, fermented lemon yogurt, house made flat bread \$15 (V)
- Loukoumades - house made Greek donuts served with honey syrup and crumbed pistachio \$10

BILLANOOK ESTATE

- Veal and sage stuffed pasta conchiglie in a tomato passata \$15
- A recipe handed down from nonna of soft homemade ricotta gnocchi, pan seared and tossed with your choice of traditional napoli pomodoro sauce with fresh basil or a picante gorgonzola cream sauce \$15 (V, GFO)
- Dessert - balsamic strawberry marscarpone mousse \$10 (GF)
- Kids' menu available
- Cheese boards available
- Barista coffee
- Live music

BOAT O' CRAIGO

- FANCY HANKS SIGNATURE SANGAS - \$15 including side of fries
 - Pulled beef w/ cheddar, pickles, onion & bbq sauce
 - Chopped pork w/ slaw & shipotle vinegar mayo
 - Smoked mushroom w/ coleslaw & chilli mayo (V avail)
 - Junkyard w/ chopped pork, pulled beef, slaw & more
- Cheese platters available
- Dessert \$10
- Espresso coffee \$4
- Live music all weekend

BRUMFIELD WINERY

- Two tortillas with slow cooked pulled pork, fresh apple, herb and rocket salad, caramelised quince relish, balsamic drizzle \$15 (GF & GFO)
- Filo Parcel of ricotta, pumpkin and spinach, with toasted pistachios, honey mustard dressed fresh greens \$15 (GF & GFO)
- Sticky date pudding with housemade ice cream and caramel sauce \$10 (GF avail)
- Kid's cheese toastie & juice box \$6 (GF avail)
- Espresso coffee
- Cheese platters available
- Live music

ELMSWOOD ESTATE

- Beef bulgogi - Korean barbecued beef filet topped with roasted sesame seeds, wrapped in a crisp lettuce cup (2pcs) \$15
- Vegetarian gyoza - pan-fried dumplings with a mild or spicy sauce (6 pcs) \$15
- Children's menu
- Prawn gyoza - pan-fried dumplings with a mild or spicy sauce (4 pcs) \$10
- Homemade New York-style baked cheesecake with homegrown organic strawberry sauce \$10
- Cheese platters available
- Fresh, locally roasted coffee \$4
- Live music

PAYNE'S RISE

- Lamb & rosemary kofta, roasted chats, olive artichoke & caramelised tomato salad with tapenade & torn Turkish bread (DF) \$15 (GF avail)
- Pumpkin & sage ravioli; charred capsicum, spicy pumpkin Yarra Valley persian fetta & herb salad \$15 (V)
- Cheese boxes available
- Kids mini cheeseburger \$7
- Dessert - espresso rocky road tart; decadent chocolate shell filled with marshmallow, honeycomb and berries, drizzled with trio of ganache sauce \$10
- Espresso coffee
- Live music • Lawn games

SEVILLE ESTATE

- Char grilled pork belly, white bean puree, pickled cabbage & apple slaw \$15 (GF)
- Home made Gnocchi, Gorgonzola, pine nuts & shaved fennel with rocket & parmesan salad \$15 (V, GFO)
- Pear & almond cigar with chocolate dukkah & vanilla bean ice-cream \$10
- Cheese Platter available
- Kids menu available
- Live music

SEVILLE HILL

- Black sesame & panko crumbed king prawns, wasabi mayo, Japanese leaves with pickled vegetables and roasted sesame dressing \$15 (GFO)
- House made potato gnocchi, spring asparagus and peas, caramelised butter and pecorino (V) \$15 (GFO)
- Dessert \$10 (GFO)
- Cheese plates available
- Kid's - toasted brioche bun with ham and Swiss cheese \$8
- Espresso coffees
- Live music

SOUMAH

- Casarecce pasta puttanesca with prawn, tomato, olive, capers and a touch of chilli \$15 (GFO)
- Wood-fired pizza with buffalo mozzarella and basil on a tomato base \$15 (V)
- Children's mac and cheese with napoli sauce \$10
- Vanilla and goat's milk pannacotta with seasonal berries \$10
- Antipasti boards available, along with other wood-fired pizza and pasta options

TOKAR ESTATE

- Slow cooked American brisket, creamy coleslaw served in a large Turkish bread roll (dairy free) \$15
- Pumpkin and chickpea pastilla, lemon yoghurt and garden salad \$15 (V)
- Hot jam doughnuts \$10
- Cheese platter available
- Espresso coffee available
- Live music

WHISPERING HILLS VINEYARD

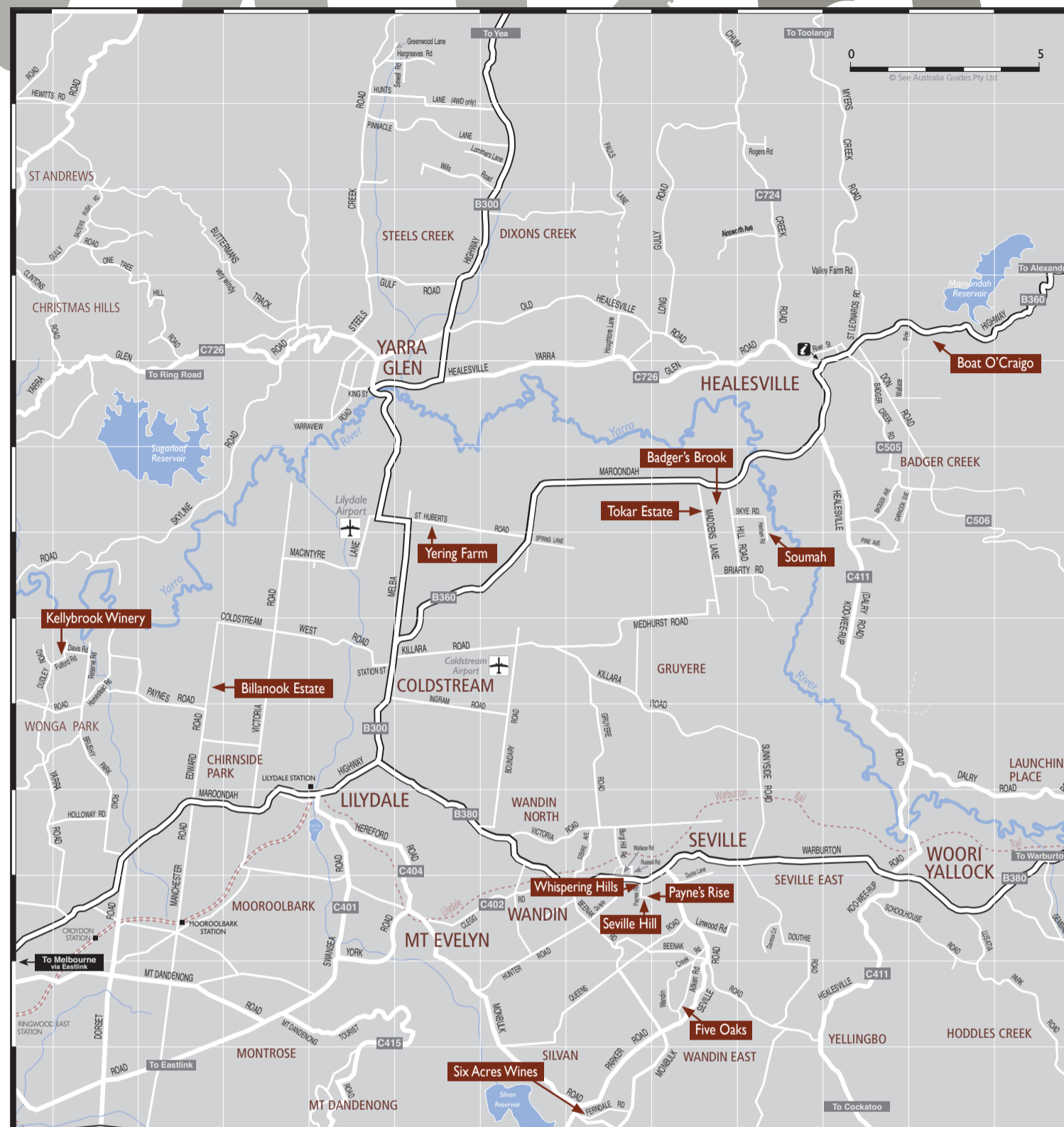
- Smokin hot weekend with authentic pit beef burgers, dry rubbed beef smoked up to 18 hours served on a milk bun with hand cut slaw and house made kickass bbq sauce. Fries and onion rings on the side \$15 (GFO)
- Baked hot potato cooked in our wood-fired oven, split and filled with our slow cooked smoked beans, coleslaw and sour cream \$15 (V) (GF)
- Chocolate tart served with our delicious smoked orange ice cream \$10
- Cheese platters served all day
- Espresso
- Live music

YARRA PEAKS

- Vietnamese inspired pork baguette with salad \$15
- Chinese omelette in baguette \$15 (V)
- Kid's size meal and soft drink \$10
- Coffee van will be serving all weekend
- Live music

YERING FARM

- Yering Farm's signature dish of home made hot apple pies, made just like nanny used to make. Made with crisp granny smith apples picked fresh from our family orchard, served with cream, fresh fruit and strawberry coulis \$15
- Pruner's platter of aged cheddars, salami, olives, quince paste, pickled onions and baby cucumbers, served with fresh fruit, crackers and fruit bread \$15
- 'Roaming Poppy' retro coffee van serving coffee, teas & milkshakes
- Live music

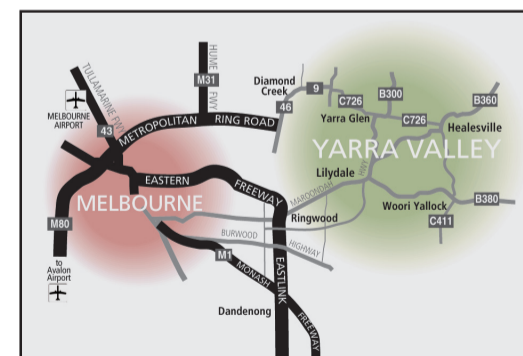


MELBOURNE TO THE YARRA VALLEY

Take the Eastern Freeway (83) which becomes EASTLINK. Exit at Ringwood and take the Maroondah Highway via Lilydale.

YARRA VALLEY TO MELBOURNE AIRPORT

From Yarra Glen, take the (C726) all the way to a T intersection at Kangaroo Ground. Turn right and after 100m, turn left into Wattle Glen Road (9). Continue to roundabout and turn left into Main Hurstbridge Road (46), pass through Diamond Creek and head towards Greensborough. Turn right at the roundabout to access the Metropolitan Ring Road (M80) and follow the airport signs. Exit at the Tullamarine Freeway (43) interchange.



THIRTEEN UNIQUE EXPERIENCES IN THE PICTURESQUE YARRA VALLEY

FOR MORE INFORMATION VISIT...

shedfest.com.au or email info@yarravalleyssmallerwineries.com.au call John on 0419 284 643 or contact any of the participating wineries

For bus groups of 10 or more please make prior arrangements and book with individual participating wineries to confirm availability



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