



(GF) Gluten Free · (VG) Vegetarian · (V) Vegan

MAINS & SALADS

Butterflied Lamb Salad \$22

Moroccan cous cous, olives, lemon, capers, red onion, tzatziki, salsa verde

Lemon Garlic Chicken Salad (GF) \$22

Mesclun, cherry tomato, red onion, orange segments, olives, spring onion, greek dressing

Caprese Salad (GF) (VG) \$14

Fresh mozzarella, cherry tomato, cucumber, balsamic

Whipped Tofu & Kimchi (V) \$16

House made kimchi, cucumber, radish, watermelon, red & spring onion, mint, bibimbap

King Prawns & Pickled Scallops (GF) \$22

House pickled scallops, king prawns, feedback mulberry gin watermelon, beetroot, iceberg, marie rose

Green Goddess Halloumi Salad (GF) \$18

Fried halloumi on a bed of radicchio, orange, beetroot, drunken raisins, spring onion & green goddess dressing

Chef's Fish \$20

Fish of the day, lemon myrtle seasoning, dill potato salad & house made tartare (grilled option available - GF)

Lemon Salt & Pepper Squid \$20

Crispy squid, fennel, cucumber, cherry tomato, red onion & tartare

House-Made Gnocchi (VG) \$22

Asparagus, grana Padano, gorgonzola, mint & basil

Fig Tagine (V) \$20

Chickpea and fig tajine, eggplant, roast pumpkin, beetroot hummus

BURGERS

Served on brioche

Caesar Chicken Burger \$17

Crumbed chicken breast, iceberg, bacon, parmesan, Caesar dressing

Ellis Beef Brisket Burger \$17

Beef brisket burger from local butcher, bacon, American cheddar, pickles, smoky aioli

Pulled Pork Burger \$17

Slow braised pork served with coleslaw, cheddar & chipotle aioli

Earth Burger (V) \$17

With crumbed mushroom, eggplant, tomato, iceberg, olive & beetroot aioli

Halloumi Burger (V) \$17

Fried halloumi, salted eggplant, green tomato & apple relish

PLATTERS

Fox Creek Platter \$45

Locally sourced cured meats, smoked salmon, terrine, antipasto mix, marinated olives, house made dip, ciabatta

Seafood Platter \$65

Salt & Pepper Squid, beer battered fish of the day, king prawns, pickled scallops, smoked salmon, white anchovy salad, ciabatta, house made tartare

Cheese Plate (VG) \$32

Mix of local & international cheeses, fruit, nuts, quince paste & crackers

Dip Board (VG) \$16

Three house-made dips & pitta

WOOD FIRED PIZZA

11 inch base - Available Thursday to Sunday

\$19 each

The Fox

With tomato sugo, sopressa, roast capsicum, olives and fresh mozzarella

Prosciutto & Pear

With garlic, prosciutto, Pecorino poached pear and gorgonzola

Quattro Formaggio

With a mix of local and international cheeses with garlic and basil oil

Margherita

With tomato sugo, fresh tomato, basil dressing, fresh mozzarella

Ham & Mushroom

With sugo, ham, mushroom, fresh tomato & thyme

The Vegan

With tomato sugo, fresh tomato, mushroom, roast pumpkin, basil and avocado drizzle

KIDS

All kids meals include a Mountain Fresh fruit drink

Penne Bolognese \$14

Beef, sugo sauce

Fish & Chips \$14

Battered fish served with chips and salad (Grilled optional - GF)

Chicken & Pineapple Burrito Bowl (GF) \$14

Grilled chicken, pineapple salsa, rice and aioli

Salt & Pepper Squid \$14

Served with chips and salad

Cheeseburger Slider \$14

Ellis beef burger, tomato sauce, cheddar

SIDES

Salad \$8

Mesclun salad mix with white balsamic vinaigrette

Sweet Potato Wedges (VG) \$12

Hand cut with Sour Cream & Sweet Chilli (V Avail)

Roasted Chat Potatoes (VG) \$10

With red onion jam & fetta

While we do our best to cater for all dietaries, we cannot guarantee food is coeliac as cross contamination happens in small kitchens.

Sadly, due to extreme weather, chips are in short supply and so we are not able to provide chips.

We have adjusted the prices of these dishes to compensate.

JOIN THE FOX CREEK....



CIRCLE CLUB

WHERE THE QUALITY NEVER ENDS

A Wine Club designed to work with your lifestyle! Choose your favourite wines & receive them twice a year. Simply select your preferred time from our seasonal deliveries.

Exclusive member benefits include:

- Complimentary wine tastings at Cellar Door
- Up to 16% off retail prices + free freight on deliveries within Australia
- Exclusive access to new releases, club exclusive & museum wines
- Invites to member only events

Become a Fox Creek Circle Club member.

Simply scan the QR code to join today,

or ask one of our Cellar Door team

for more information.



**FOX CREEK
WINES**