



@ MCGLASHAN ESTATE

EAT

TO GRAZE

- HUMMUS!** 14
Hummus served with Ket Baker sourdough, crackers and olives (vegan)
- SMOKEHOUSE SALMON PATÉ** 16
Bellarine smokehouse salmon paté served with Ket Baker sourdough and crackers
- 1 / 2 / 3 CHEESE BOARD** 18 / 25 / 32
Choose either 1, 2 or 3 cheeses:
Onkaparinga Triple Cream Brie, Tarago River Shadows of Blue, Murray Bridge Vintage Cheddar served with crispbread, lavosh grain crackers, nuts, muscatel grapes, pear and quince paste
- BREWER'S BOARD** 34
Selection of quality European style cured meats including pastrami, prosciutto, kulin and ham served with Ket Baker sourdough, relish and pickled vegetables
- FARMDOG PLATTER** 52
Your choice of 2 cheeses: Onkaparinga Triple Cream Brie, Tarago River Shadows of Blue, Murray Bridge Vintage Cheddar served with four cured meats, Ket Baker sourdough, relish and pickled vegetables
- TOMATO SALAD** 12
Heirloom tomatoes, Bellarine Golden olive oil, fresh basil, ricotta

GF bread and crackers available +\$3

TO PIZZA

- YEAH GARLIC** 16
Like cheesy garlic bread, but on a pizza
- LIL OL' MARGS** 17
Napoli, Mozzarella, Basil, Olive Oil
- PINEAPPLE ON PIZZA?** 18
Napoli, Mozzarella, Ham, Pineapple
- GARDEN PARTY** 20
Napoli, Mozzarella, Pumpkin, Feta, Pinenuts, Rocket, Basil Pesto
- MR POTATO HEAD** 20
Mozzarella, Potato, Blue cheese, Spanish Onion, Rosemary
- BARRY** 21
Napoli, Mozzarella, Leg Ham, Mushrooms, Olives, Spanish Onion
- TRIPLE P** 22
Mozzarella, Prosciutto, Pear, Parmesan, Rocket, Olive Oil
- HOT DAMN** 21
Napoli, Mozzarella, Hot Salami, Red Pepper, Spanish Onion, Chilli
- RAGNAR** 23
Napoli, Mozzarella, Meatballs, Ham, Salami, Onion, Smokey BBQ Sauce
- CHILLI PRAWN** 24
Napoli, Mozzarella, Prawns, Cherry Tomatoes, Chilli, Garlic
- MISS MARY** 24
Napoli, Mozzarella, Marinated Lamb, Spanish Onion, Feta, Tzatziki, Rocket

Vegan cheese available
GF bases/burgers* +\$4.

*We do our best to ensure pizzas are gluten free however all pizzas are cooked in the same oven

TO SNACK

- CHIPPIS** 14
Shoestring fries served with garlic aioli
- NA CHO CHEESE** 16
Baked corn chips with melted cheese topped with salsa, sour cream, guac & jalapeños
- FLYING CHICKEN ARMS** 17
Buffalo wings with a blue cheese sauce
- FISH TACOS** 18
Two tacos with battered snapper in corn tortillas served with tomato salsa, coriander, lime chilli and chipotle mayo

TO BURGER

- CHEESEBURGER 1** 21
200g House-made local Grass-fed beef patty cooked medium-rare, cheddar cheese, pickles and tomato sauce served in a brioche bun, served with chips and garlic aioli
- THE WORKS** 24
200g House-made local Grass-fed beef patty cooked medium-rare, cheddar cheese, tomato, lettuce, onion, pickles and burger sauce served in a brioche bun, served with chips and garlic aioli

**ORDER AT THE BAR
WITH YOUR TABLE #**
15% SURCHARGE PUBLIC HOLIDAYS
FOOD ITEMS ARE DELIVERED AS THEY ARE READY

S U S T A I N A B L E
C R E A T I V E
1 0 0 % F A M I L Y B R E W E D

DRINK



FARM DOG BREW



TO TASTE

FARMDOG GIN TASTING BOARD 32

Try all three FarmDog Gins
SMALL BATCH / PANDAN / SEASONAL SPECIAL
You'll get a shot (30ml) of each gin with matched garnishes, ice and Fever Tree Tonic on the side. A deconstructed gin and tonic board so you can taste and build as you please!

FARMDOG BEER PADDLE 22

A self-guided tour through the core range of FarmDog beer, all brewed on site, with tasting notes and flavour profiles

MCGLASHAN WINE TASTING FLIGHT 22

You drove through the vines, now to taste the wine!
A self guided wine flight with tasting notes

WHAT'S BREWING AT FARMDOG

FRI - BURGER/PIZZA & POT LUNCH DEAL \$25

FRI - HAPPY HOUR 4-6PM

FRI - OPEN UNTIL LATE

SUNDAY - LIVE MUSIC FROM 1PM

SUNDAY - 3PM BREWERY TOUR

ASK US FOR WINE, BEER OR GIN TASTING NOTES

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TO DRINK BEER

FARMDOG BEER	POT / SCHOONER
Lager	8 / 12
Pale Ale	8 / 12
IPA	9 / 13
Dark Ale	9 / 13

See our taps for specialty beers!

TO DRINK GIN

FARMDOG GIN 15

Your choice of FarmDog Gin (45ml):

SMALL BATCH / PANDAN / SHIRAZ GIN / SEASONAL SPECIAL

Paired with Fever Tree Tonic, Soda or served neat, matched with unique garnish to compliment each gin's botanicals

TO DRINK WINE

MCGLASHAN WINE	GLASS / BOTTLE
Sparkling '22	14 / 50
Pinot Grigio '23	12 / 44
Chardonnay '22	14 / 50
Rosé '22	12 / 44
Pinot Noir '22	14 / 50
Shiraz '21	15 / 52

TAKEAWAY WINE, BEER & GIN
SEE BAR FOR PRICES

TO DRINK COCKTAILS

ROSÉ SPRITZ 16
McGlashan's Rose mixed with sparkling water garnished with blueberries, strawberries and mint

MANDARINI 18
Mandarin martini made with FarmDog Pandan Gin and a mandarin salt rim

ESPRESSO MARTINI 18
Classic cocktail to fuel you for a fun day: premium cold drip coffee, vodka, chocolate liquor

GIN SOUR 19
Lemon sour shaken with FarmDog Small Batch Gin

WALLINGTON MULE 19
FarmDog Christmas Gin, fresh mint and lime topped with ginger ale

PANDAN SPLICE 19
FarmDog Pandan Gin shaken with coconut syrup and pineapple juice - holiday mode: on

NEGRONI 19
A classic gin cocktail: FarmDog Small Batch Gin, Campari, Rosso Vermouth served on ice with dried orange

STRAWBERRY SMASH 19
FarmDog Small Batch Gin smashed up with fresh strawberries, mint and lime, served with soda

TO DRINK EVERYTHING ELSE

PREMIUM SPIRITS & MIXER 15
Starward whiskey or Kraken Spiced Rum served neat, with ice or mixer

CIDER 9
Apple cider

OTHER BEER 8
Great Nothern Lager (4.2%)

SOFT DRINKS 5
Coke, Coke no sugar, Lemonade, Solo, Apple Juice, Mineral Water, Lemon lime bitters (+\$1)

ORDER AT THE BAR
BEER TAPS AT THE 'BACK BAR'
15% SURCHARGE PUBLIC HOLIDAYS