

# BENNETTS ON BELLARINE

## White Wine

### **2020 Andresen Sauvignon Blanc 13 | 55**

*Lean and steely SB from a picturesque vineyard outside Drysdale*

### **2019 Andresen Sauvignon Blanc 65**

*Energetic and deliciously crisp SB from a bumper vintage*

### **2013 Verdelho 110 (Btl Only)**

*A unique and enigmatic wine from a vintage that sparked Jamie's love of fresh whites on the Bellarine*

### **2020 Semillon 12 | 50**

*Textural and aromatic Semillon with great vibrancy and freshness*

### **2019 Semillon 65 (Btl Only)**

*Beguiling Semillon at a great drinking age*

### **2020 Chardonnay 12 | 50**

*Lightly Oaked, food friendly Chardonnay with a bright crisp structure*

### **2020 Black Label Chardonnay 14 | 60**

*A confident line of Oak brings savoury weight to the Chardonnay*

### **2019 Chardonnay 75 (Btl Only)**

*Hot Summer days led to an oak-driven vintage of great flavour depth*

### **2018 Chardonnay 75 (Btl Only)**

*Brilliant cool climate Chardonnay in a great drinking window*

### **NV Sparkling 12 | 50**

*A light and highly refreshing blend of Chardonnay & Pinot Noir*

## Red Wine

### **2021 Rosè 12 | 50**

*100% Durif grapes make for a weighty and expressive rose. Refreshing with a fruit driven back end*

### **2021 Pinot Noir 12 | 50**

*Extremely youthful, this wine is lean with an easy drinking dry finish*

### **2015 Black Label Pinot Noir 90 (Btl Only)**

*A flagship wine from a very strong vintage that continues to surprise us with time in bottle*

### **2020 Shiraz 12 | 50**

*Classically cool climate Shiraz is showcased here with a savoury and refreshing palette*

### **2019 Black Label Shiraz 14 | 70**

*14 months in oak barrels create a dense, brooding style of Shiraz*

### **2019 Shiraz 65 (Btl Only)**

*Lovers of Barossa Shiraz, this one is for you. Big, rich flavours and ripe structure*

## Beer

Prickly Moses Pale Ale **9**  
Prickly Moses Summer Ale **9**  
Forbidden Fruit Apple Cider **9**  
Prickly Moses Otway Light **6**

## Soft Drink

Bundaberg Lemon Lime Bitters **6**  
Bundaberg Ginger Beer **6**  
Bundaberg Creaming Soda **6**  
Bundaberg Tropical Mango **6**

## Share Plates

Marinated Tuscan olives **\$9 (GF, Vg)**

Wood fired flat breads with loaded hummus **\$14 (V)**

Marinated mussel escabeche pickle with crostini **\$15**

100g Prosciutto, cornichons & caper berries with bread & crackers **\$17**

Free range Chicken liver pate, port & madeira jelly, baby cornichons & toasted sour dough **\$18 (GFO)**

Bellarine smokehouse whole smoked trout, rocket salad & water crackers **\$28**

House fired flat breads & dip **\$14 (V)**  
(Enquire about today's house made dip)

**Cheese Plate \$30 (GFO)**  
selection of 3 cheeses, fresh grapes, dried fruit & nuts house made compote of apple, pear & mustard seeds & crackers

**Bellarine produce platter \$55 (GFO)**  
selection of 3 cheeses, cured meat, smoked fish, olives, fruit & nuts, sour dough bread & crackers

## Pizzas

### **Margherita \$19 (GFO, V)**

Tomato Napoli, buffalo mozzarella, shredded mozzarella & fresh basil

### **Blacksmith \$25**

Pork sausage, mushrooms, mozzarella & garlic base

### **Hawaiian \$22**

Shaved ham, pineapple, mozzarella & tomato napoli

### **Fratolino \$22 (GFO)**

Peperoni, feta, kalamata olives & tomato napoli

### **Vegetable \$22 (V)**

Roasted zucchini & pumpkin, cherry tomatoes, feta & pine nuts

### **Smokehouse \$25**

Bellarine smoked salmon, red onion, capers, feta & tomato napoli

## Dessert

White chocolate, freeze dried raspberries & macadamia brownie **\$12 (GF)**

Triple chocolate brownie **\$12 (GF)**

\*\* GF Base Available for GFO +\$3