

houghton winery café

set menu options

for group bookings of 12 or more

by herb faust food

grazing plates a ploughman's style offering to enjoy with your wine 25pp

for a traditional ploughman's style lunch, one of each of the below plates will be served between every four guests. delicious cheeses and cured meats paired with our house-made parfait, pickles, and condiments are perfect to graze on while you indulge in your favourite drop of houghton wine!

duck liver parfait, leg ham, corned beef, shaved pastrami, onion jam, tamarind chutney, house pickles, aged cheddar cheese, olives, almond hommus, dukkah, baguette, crackers

camembert, blue and aged cheddar cheese, quince, onion jam, tamarind chutney, house pickles, olives, almond hommus, dukkah, baguette, crackers ^{veg}

share fare six of our most popular seasonal share dishes 32pp

enjoy six of our favourite share dishes, served between every four guests. 'share fare' is perfect for a substantial grazing lunch.

duck liver **PARFAIT**, houghton rojo grande gel, truffle oil, chargrilled bread
heirloom **BEETROOT**, whipped goats cheese, candied spiced walnut ^{veg, gf}
crispy shark bay **CUTTLEFISH**, grilled lettuce, rambutan, red dressing ^{gf, df}
charred free range **CHICKEN**, almond skordalia, preserved lemon, saltbush
slow braised **BEEF** shoulder, green peppercorns, celeriac cream, crispy sage ^{gf}
crispy smashed **POTATO**, sour cream, garlic chives ^{veg, gf}

service of alcohol: please be aware, due to licensing restrictions, café staff cannot serve alcohol. please make your way up to the cellar door to purchase wine, beer or cider.

allergens: please note that our products contain or are made in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk & other dairy products, egg, sesame, gluten & sulphite preservatives. while all care is taken, we cannot guarantee our products are allergen free

public holidays: attract a 15% surcharge