

Shelmerdine



COME AND JOIN IN THE CELEBRATIONS FOR OUR SPECIAL "WINTER REDS AND GOAT" MENU

Our chefs have created a wonderful menu to compliment our fantastic red wines. Book your table now to be part of this unique celebration of local food and wine in the beautiful surrounds of Tooborac Cellar Door.

We have sourced our meat from Ian & Agnes Kennedy, from Red Gap Farm in nearby Lancefield. The property is situated high on the flanks of idyllic Mt. William and was founded in 2003.

Ian and Agnes have transformed their 105 acres into 'goat heaven' for their 70 breeding Boer does. With the property close to organic, their dream of breeding healthy goats in a sustainable – and ethical - environment is a reality.

GOAT ROGAN JOSH

Tender pieces of goat meat slowly simmered in traditional Indian spices, accompanied by sweet potato Dahl , raita & papadums

Recommended wine: Heathcote 2007 Cabernet Sauvignon

MORROCAN GOAT

Young goat meat cooked in fragrant Moroccan spices and apricots for a slightly sweeter flavour served with orange and almond couscous with yogurt & mint dip

Recommended wine: Heathcote 2007 Shiraz

ROAST LEG OF GOAT

Slow roasted, marinated and cooked in our extra virgin olive oil, lemon and fresh thyme from our garden, accompanied with Autumn roast vegetables and Pinot Noir jus

Recommended wine: Yarra Valley 2009 Pinot Noir

Select any of the above meals and enjoy your lunch including a glass of the recommended wine for \$31.50 per person.

Limited menu also available – Please ask staff for details



*“Outstanding winery regularly producing wines
of exemplary quality and typicity.”*

James Halliday Wine Companion 2011 Edition