



IRON POT BAY VINEYARD

[Spring Menu]

- LUNCH -

Iron Pot Bay Vineyard platter

A selection of delectable morsels including spiced green beans with fetta, pastrami with dill potato salad and cornichons, carrot and dill frittata, smoked salmon and lentil & green bean salad, king island aged cheddar with quince paste, pork pie & house pickle, Moroccan lamb in filo with cous cous salad & sumac yoghurt, ricotta and zucchini fritters with pickled beetroot

\$32.50 (for one) or \$63 (for two)

Ploughman's Lunch

Pork Pie (cold) with Iron Pot Bay Pinot Meunier Jelly served with Ashgrove Rubicon Red Cheese, dark rye, potato salad and house pickles

\$26.50

Lamb

Slow-cooked Moroccan lamb pie with crispy filo pastry, warmed cous cous, roasted vegetable and harissa chick pea salad, sumac yoghurt and a rocket and almond dukkah salad

\$26.50

Salmon

Smoked Salmon served on light sourdough, with pickled beetroot, cherry tomatoes, rocket & grilled haloumi, served with a puy lentil, green bean, caramelized onion & sweet potato salad

\$23.50

Pork

Spiced Pulled Pork Quesadilla with a grilled corn, roasted capsicum and avocado salsa and lemon sour cream

\$24.50



Pastrami on Rye

Blackforest Pastrami with King Island Cheddar on dark rye with dijon mayo, cornichons and Iron Pot Bay Pinot pickled red onions served with dill potato salad and House Pickles

\$19.50

Cheese Platter

A truly delectable selection of local cheeses. Platter includes King Island Seal Bay Triple Cream Brie, Ashgrove Mr Bennett's Blue, King Island Surprise Bay Cheddar, Pinot Noir-Poached Pears, Chardonnay-Poached Figs and Gewurztraminer & Quince Paste

\$27.50

[Our Spring Menu has been created to marry seamlessly with our cool climate wines]

- VEGETARIAN -

Dark Rye Open Sandwich

Pickled beetroot and Persian fetta on dark rye, served with a lentil and green bean salad

\$17.50

Spiced Quesadilla

Spiced zucchini, sweet potato, caramelized onion and smoked cheddar quesadilla with an avocado and grilled corn salsa and sour cream

\$19.50

Middle-Eastern Beans

Slow-cooked green beans with roasted vegetable Cous Cous and Sumac yoghurt

\$18.50

Warm Lentil Salad

Puy Lentil salad with roasted sweet potato and green beans, topped with Persian fetta

\$18.50

Cheese Platter

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\$27.50

Vegetarian Platter

Selection of all the above

\$28.50 per person

- VEGAN -

Dark Rye Open Sandwich

Pickled beetroot and avocado on dark rye, served with a lentil and green bean salad

\$17.50

Spiced Quesadilla

Spiced zucchini, sweet potato, caramelized onion quesadilla with an avocado & grilled corn salsa

\$18.50

Middle-Eastern Beans

Slow-cooked green beans with roasted vegetable Cous Cous with rocket and dukkha salad

\$17.50

Puy Lentil Salad

Puy lentil with caramelized onion, roasted sweet potato, zucchini and green beans with a rocket and poached pear

\$17.50

Mixed Platter

All vegan options in smaller portions on a platter

\$26.50

- DESERT -

Walnut and Belgian Chocolate Brownie (GF)

\$7.50

Lemon Meringue Pie

\$10.50

Orange and Almond Cake with Toffee syrup (GF)

\$10.50

Belgian Chocolate Mousse Cake (GF)

\$10.50

Sticky Date Pudding & Butterscotch Sauce

\$10.50

- NON-ALCOHOLIC DRINKS -

- COFFEE -

Espresso - **\$3.50**

Latte - **\$4.00**

Mocha - **\$4.50**

Cappuccino - **\$4.00**

Flat White - **\$4.00**

Long Black - **\$3.50**

[Extra shot Large/Soy Coffee add 50 cents]

- HOT BEVERAGES -

Chai Latte - **\$4.50**

Hot Chocolate - **\$4.50**

- TEAS -

English Breakfast - **\$4.50**

Earl Grey - **\$4.50**

Peppermint - **\$4.50**

Gunpowder Green - **\$4.50**

- SOFT DRINKS -

Lemonade - **\$2.00**

Apple Juice - **\$2.50**

Soda Water - **\$2.00**

- OUR STORY -

Established 1988 in the small township of Rowella, Tamar Valley TAS, Iron Pot Bay Vineyard is located on latitude 41°10'35"S allowing for the production of full bodied cool-climate wines. The nearby Tamar River has an influence on the local-climate and our mild growing season. With loam over clay soil, we average 50 tonne of grapes annually, and are hands on; with hand picking, manual pruning, and vine cultivating.

The Mani's vision is to have a peaceful place to visit and taste their excellent wines, savor fresh local produce, take in the beauty of Rowella, the Tamar Valley and a little of its history.



- CHILDREN MENU -

Toastie

A toasted ham or cheese sandwich on white, dark rye, or sourdough bread

\$10.50

Baby Cheese Platter

Tasmanian brie, cheddar & rubicon cheese with seasonal fruit crackers, and bread

\$8.50

Quesadilla

Ham & cheese or tomato & cheese or plain cheese in a grilled wrap

\$10.50

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