



Hamelin Bay Wines



Place orders at the bar please. Water available at the bar.

Open for Lunch Daily 12pm to 2.30pm, Tastings Daily 10.30am to 4.30pm

Starters: (See Mains Overleaf)

Bowl of Olives— approx. 20 mixed olives (GF)*	\$8
Margaret River Dukkha with Whirlwind Olive Oil, Balsamic, Turkish Bread	\$15
Pemberton Smoked Trout Dip with Crackers (GFO)	\$15
Small Bowl (side) of Chips (GF)*	\$6
Large Bowl of Chips with aioli or tomato sauce (GF)*	\$10
Turkish Bread (4 slices), or Water Wheel Crackers or GF Crackers	\$6
Salt and Pepper Squid Share/Starter with lemon & Aioli (GF)*	\$17
Grilled Spanish Chorizo and Haloumi with Chipotle sauce (GF)*	\$16
<i>Asian Meatballs</i> of pork and beef with Thai lime and coriander dressing	\$17

**We use flour or pasta in some dishes and although we try to avoid cross contamination with Gluten Free dishes, the risk remains.*

Platters:

Cheese Platter:	\$32
Selected cheddar, brie and blue cheese, crackers, olives, Cabernet Jelly (GFO)	
Hamelin Bay Ploughman's Platter to Share	\$56
Selected cheddar, brie, blue cheese, gourmet ham, sliced salami, Margaret River macadamia pesto, Margaret River cabernet jelly, Quandong (native fruit) chutney, Pemberton smoked trout dip, olives, salad, Turkish bread, crackers (GFO).	

Mains, Kids Menu, Deserts Overleaf



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Mains:

Vegetarian Spaghetti Cacciatore (V) *Pair with Sauvignon Blanc* **\$27**

Seasonal vegetables with spaghetti, tomato based , with touch of parmesan on top.

(GF)* Option—no spaghetti, add broccoli, a touch of chilli by request

Add chorizo and chicken or prawns. **\$32**

Seafood Cacciatore as above with squid, snapper and prawns **\$34**

Salt & Pepper Squid Main (GF)* *Pair with Sauvignon Blanc or Chardonnay* **\$26**

With garden salad, tangy dressing, aioli, lemon wedge.

Chef's Special Spaghetti *Pair with Semillon Sauvignon Blanc or Chardonnay* **\$33**

Chorizo and Prawns, broccoli, cream, garlic, touch of chilli and topped with parmesan

Option chicken breast instead of prawns.

Snapper 'N' Chips *Pair with Semillon Sauvignon Blanc or Sparkling Brut* **\$33**

Hamelin Bay Sparkling Brut battered wild caught snapper, lemon, chips, tartare, salad

(GF)* Option, deep fried in GF Salt and Pepper batter, aioli.

Grilled Steak (GF)* *Pair with Cabernet Sauvignon or Shiraz* **\$35**

250g grilled scotch fillet, (cooked to chefs choice only: medium to medium rare)

red wine Jus, salad, chips, (want well done: yes, let us know).

Grilled Chicken Breast *Pair with Chardonnay or Sauvignon Blanc* **\$28**

Grilled chicken breast slices, garden salad, Caesar sauce, chips.

Kids Menu: (please be under 15 or over 80)

Kids Fish 'n' Chippies with green leaf and tomato. **\$15**

Kids Crumbed Chicken Tenderloin with chippies with green leaf and tomato. **\$15**

Desserts, Coffee and Tea overleaf



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Sweet Treats and Dessert:

Kids vanilla ice-cream tub with chocolate topping , 100s/1000s	\$6
Witchy Chocolate Brownie (contains nuts) served with ice-cream (GFO)	\$12
Ice Cream Sandwich (House Special)	\$12
Honey Caramel Macadamia ice-cream inside two Chocolate Chip Cookies, chocolate sauce swirls	
Biscuits: Witchy Bakery Selection (see counter)	\$4

Coffee and Tea:

Please note that there may be delays when busy as we give priority to wine tastings and food service.

Nespresso Coffee and Pot Tea

Nespresso coffee - flat white, cappuccino, short black, long black **\$4.50**

Tea for one (by the pot)

English Breakfast, Earl Grey, Peppermint, Chamomile **\$4.50**

Tea for two (by the pot)

English Breakfast, Earl Grey, Peppermint, Chamomile **\$9.00**

Soft Drinks / Water

Cans Diet Coke, Lift, Sprite, Coke. **\$4**

Fruit Juice Box Apple or Orange **\$5**

Cascade Range Lemon Lime & Bitters, Ginger Beer, **\$4**

Sparkling / Mineral Water 330ml Mount Franklin Sparkling Water **\$4**

1.25L Mount Franklin Sparkling Water **\$8**

Wine List Overleaf



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Wine, Beer and Cider

Please note that we have no restaurant markups on wine by the bottle, so why not upscale and treat yourself to a Reserve Shiraz, Cabernet or Chardonnay.

Whites

	Glass	Btl
Rampant White 2018 (SB)	\$8	\$22
Sauvignon Blanc 2018	\$8	\$26
Semillon Sauvignon Blanc 2018	\$8	\$26
Chardonnay 2017	\$9	\$33
Reserve Chardonnay 2017	\$15	\$55
Sparkling Brut Champers 2017	\$12	\$40

Reds

	Glass	Btl
Rose	\$8	\$22
Rampant Red (Shiraz, Merlot, Malbec)	\$8	\$22
Cabernet Merlot 2014	\$8	\$26
Merlot	N/A	\$26
Shiraz 2016	\$10	\$33
Cabernet Sauvignon 2017	\$10	\$33
Reserve Cabernet Sauvignon 2013	\$15	\$55

Apple/Orange Juice 100% (Adults glass or kids box) \$5

Beer/Cider

Corona, 150 Lashes, Hahn 3.5 \$8/stubby & glass

Local Colonial Micro Brewery Beers /Cider

Draught (Our Fav) 4.8% , Small Ale 3.5% ,
Pale Ale 4.4%, IPA 6.5% and Bertie Apple Cider 4.6%, \$8/375 ml can & glass

WINES AND BEERS ARE AVAILABLE FROM THE BAR ONLY

SORRY TABLE SERVICE IS NOT AVAILABLE



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ABOUT US

The vineyard was established in 1992 by Richard and Ros Drake-Brockman and the cellar door opened in 2004. The wines are distributed in WA, SA, Victoria and NSW and exported to Canada, UK, Malaysia and China. Wine can also be purchased from our website with free delivery Australia wide.

The Vineyard comprises 26 hectares of 7 grape varieties. What you see directly out in front of the cellar door is the Cabernet Sauvignon with Shiraz behind it further down the hill and Merlot over to the left side. We also have some Malbec just visible to the far right. All the whites which are 2/3 rds of the vineyard are out of sight over the hill to the right hand side. There we have Chardonnay, Semillon and Sauvignon Blanc.

The vineyard is about being on a warm north facing well drained gravelly ridge in the cool climate of southern Margaret River where the aim is to ripen the grapes slowly with intense varietal character to make the best wines possible. The whites are planted on the cooler east facing slope and the reds on the warmer west face.

The vineyard is drip irrigated from the dam according to the season, some years see almost no rain during summer and others see more so our watering is adjusted accordingly. Today very few vineyards in Margaret River are not irrigated with supplementary water and it is now considered detrimental to quality not to have water available in dry seasons.

Our vineyard program involves pruning during winter dormancy, canopy management during the spring and summer growing season, ripening in summer with sparkling base harvested in early February, and the whites all harvested by mid march and the reds by mid to late April. During ripening you can see the nets designed to stop the small silvereye birds from pecking away at the fruit.