



Hamelin Bay Wines



Place orders at the bar one table at a time please to respect social distancing.

Starters/sides

Bowl of Olives— approx. 20 mixed olives (GF)*	\$8
Margaret River Dukkha with Whirlwind Olive Oil/Balsamic and Turkish Bread	\$16
Large / Small Bowl of Chips with aioli or tomato sauce (GF)*	\$12/\$7
Grilled Spanish Chorizo and Haloumi with Chipotle sauce (GF)*	\$17
Green Salad <u>w</u> grape tomatoes, carrot, cucumber, snow pea sprouts, red onion	\$10

Mains

See board for Daily Specials

Snapper 'N' Chips	\$34
Beer battered wild caught snapper with garden salad, chips, lemon & tartare	
House made Salt & Pepper Squid (GF)*	\$27
With garden salad, aioli, & lemon wedge	
Chicken Tenderloin with Parmy Sauce	\$29
With garden salad & chips	
Chefs Special Spaghetti (GFO * with rice)	
Cream, garlic, chili, chorizo, broccoli with prawns (or chicken option)	\$34
Vegetarian Spaghetti Cacciatore (V) (GFO * with rice)	\$27
Seasonal vegetables, tomato based, topped with parmesan	
Seafood option: as above with squid, snapper and prawns	\$37

Platters

Hamelin Bay Ploughman's Platter to Share	\$57
Selected cheddar, brie, blue cheese, gourmet ham, sliced salami, Margaret River Fine Foods macadamia pesto and cabernet jelly, Berry Farm Indian tomato relish, Manjimup Smoked Trout Pate, olives, salad. Served with Turkish bread and crackers (GFO)	
Cheese Platter:	\$33
Selected cheddar, brie and blue cheese, crackers, olives, Cabernet Jelly (GFO)	

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



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Kids Menu *(strictly children under 15)*

Fish 'n' Chippies with green leaf and tomato	\$16
Chicken Tenders with chippies with green leaf and tomato	\$16

Desserts and Sweet Treats

Ice Cream Sandwich (House Special)	\$13
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Honey Caramel Macadamia ice-cream inside two Chocolate Chip Cookies, chocolate sauce swirls

<i>Other Desserts see Specials Board</i>	\$13
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Biscuits: Witchy Bakery Selection (see counter)	\$4
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Coffee and Tea

Flat white, cappuccino, short black, long black —1 shot cup	\$4.50
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Mug as above 2 shots	\$5.50
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Tea for one (by the pot) / Tea for two	\$4.50/\$9.00
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English Breakfast, Earl Grey, Peppermint, Chamomile

Soft Drinks / Water

Cans Diet Coke, Lift, Sprite, Coke	\$4
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Fruit Juice Box Apple or Orange	\$3
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Cascade Range Lemon Lime & Bitters, Ginger Beer	\$4
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Kombucha: Raspberry & Lemonade or Ginger & Lemon	\$5
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Sparkling / Mineral Water 330ml Mount Franklin Sparkling Water	\$4
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1.25L Mount Franklin Sparkling Water	\$8
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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 (Current vintages)

	Glass	Btl
Sauvignon Blanc	\$8	\$26
Semillon Sauvignon Blanc	\$8	\$26
Chardonnay	\$9	\$33
Reserve Chardonnay	\$15	\$55
Sparkling Brut Champers	\$12	\$40

Reds (Current vintages)

	Glass	Btl
Rose	\$8	\$22
Rampant Red (Shiraz, Cabernet Sauvignon)	\$8	\$22
Merlot	\$8	\$26
Shiraz	\$10	\$33
Reserve Shiraz	\$15	\$55

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



Hamelin *Bay* Wines



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.