

# Food Menu

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*Spring 2024*





Dating back to 1643 in France, the Cassegrain family have a proud history of winemaking. Founded in 1985, Cassegrain Wines marries the traditions of French winemaking, to Australian expertise and technology.

Alex Cassegrain was awarded the 2021 Australian Society of Viticulture and Oenology's Wine Maker of the Year. The ASVO selected Alex Cassegrain as a finalist in the winemaker of the year category, and ultimate winner, due to his wide-ranging positive contributions to the Australian wine industry and also his innovative work on the effects of smoke taint on grapes during the 2020 season when bushfires and smoke threatened the livelihoods of many growers across New South Wales.

Cassegrain Wines specialise in méthode traditionnelle, the traditional French method for producing sparkling wine used in Champagne. We were the first to commercially produce Chambourcin in Australia, through our partnership with the CSIRO. Chambourcin has become the local variety of the Hastings Valley region, and one of our signature wines.

## Contact Details

### Cassegrain Concierge

(02) 6582 8347  
sallyb@cassegrainwines.com.au  
Monday - Friday: 9:00am - 5:00pm

### Cellar Door

(02) 6582 8324  
cellard@cassegrainwines.com.au  
Monday - Friday: 9:00am - 5:00pm  
Saturday - Sunday: 10:00am - 5:00pm

### Club Cassegrain

(02) 6582 8329  
club@cassegrainwines.com.au  
Monday - Friday: 9:00am - 5:00pm

### Restaurant

(02) 6582 8320  
taste@cassegrainwines.com.au  
Wednesday - Sunday: 9:30am - 3:00pm

## About Us

Opened: December 1985

Senior Winemaker:  
Alex Cassegrain

Managing Director:  
Philippe Cassegrain


Growing Locations:  
Canberra District NSW  
Central Ranges NSW  
Hastings River NSW  
Hilltops NSW  
Hunter Valley NSW  
Murray Darling NSW  
Orange NSW  
Tumbarumba NSW


# Spring Menu

## Oysters Dish


Signature Oysters 28


3 Ponzu Vinaigrette, 3 Panko Crumbs

 2022 Seasons Summer Sauvignon Blanc


 Passionfruits, white peach, pear, grapefruits, herbaceous


6 Fresh Oysters 24

 2022 Seasons Summer Sauvignon Blanc

 Passionfruits, white peach, pear, grapefruits, herbaceous

12 Fresh Oysters 48


 2024 Edition Noir Piquepoul Blanc (VG)


 Peach, grapefruit, lemon zest, white flower, crisp and elegant finish

## Entrée Dish

Cured & Scorched Salmon (GF) 22


With Crispy Nori


 2023 Edition Noir Semillon

 Citrus and honeydew aromas, with peach & pear on the palette


Chicken Liver Yuzu Pate (GFO) 20


With Garlic Croutes

 2023 Edition Noir Pinot Noir

 Instant dark cherry, earthy characters, with a hint of cedar

Garlic Prawn Pot Pie (GFO) 23

 2023 Seasons Summer Pinot Gris

 Pear, melon, spice, hint of floral perfume & honey

Wine Recommendations:  White Wine  Rosé  Red Wine  Dessert Wine

GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian | VG - Vegan





10% Sunday Surcharge | 15% Public Holiday Surcharge

# Spring Menu

<i>Side</i>	<i>Dish</i>
Kale & Parmesan Salad (GF, V) With Crushed Pine Nuts  2022 Seasons Summer Sauvignon Blanc <i>Passion fruits, white peach, pear, grapefruits, herbaceous</i>  2023 Edition Noir Cabernet Franc <i>Pepper, black cherry, and a touch of chilli spice, oak, hint of earthy character</i>	12
Crispy Chat Potatoes (GF) With Spiced Nduja Sauce  2023 Edition Noir Viognier <i>Red apple, apricots, hint of lemon, medium bodied</i>  2023 Seasons Autumn Syrah Sangiovese <i>White pepper, blackberry, touch of red cherry</i>	15
Roasted Seasonal Vegetables (GF, V)  2023 Edition Noir Chardonnay <i>Stone fruits, peach and rockmelon with a hint of fresh lemon acidity</i>  2023 Edition Noir Pinot Noir <i>Instant dark cherry, earthy characters, with a hint of cedar</i>	13
House Mac n' Cheese  2023 White Label Chardonnay <i>Passionfruit, white peach, pear, grapefruits, herbaceous</i>  2022 Seasons Winter Cabernet Sauvignon <i>Deep red hue, blueberry, capsicum, and vanilla</i>	16
Toasted Sourdough	6
Seasalt Chips	8
House Made Aioli	2
House Made Tomato Relish	2

# Spring Menu

<i>Main</i>	<i>Dish</i>
<p>Grilled Sirloin (GFO)</p> <p>With Red Wine Reduction, Chimichurri, Steak Fries</p> <p> 2017 Reserve Fromenteau Chardonnay <i>Nectar, anise, almond, cashew, minerality reminiscent of limestone</i></p> <p> 2018 Reserve Shiraz <i>Rich, full body with white pepper aromas with raspberry &amp; hazelnut</i></p>	37
<p>Confit Duck Maryland (GF)</p> <p>With Buttered Leeks, Toasted Walnuts, Malted Honey Reduction</p> <p> 2018 Reserve Fromenteau Chardonnay <i>Minerality, hints of melon supported by french oak</i></p> <p> 2019 Reserve Pinot Noir <i>Mocha, dark cherry, hint of vanilla, medium bodied, very complex</i></p>	32
<p>Fish of the Day</p> <p>With Ginger Sweet Soy Glaze, Roast Sweet Potato, Tomato Petals, Wilted Shiso</p> <p> 2022 Seasons Summer Sauvignon Blanc <i>Passionfruits, white peach, pear, grapefruits, herbaceous</i></p> <p> 2023 Edition Noir Pinot Noir <i>Instant dark cherry, earthy characters, with a hint of cedar</i></p>	35
<p>Malfatti Sage &amp; Spinach (V)</p> <p>With Napolitana Sauce, Whipped Ricotta, Toasted Walnuts</p> <p> 2024 Seasons Rose <i>Rose petal, strawberry, and sweet cherry</i></p> <p> 2021 Edition Noir Sangiovese <i>Roasted capsicum, thyme, dark cherry, medium bodied, pronounced tannins</i></p>	28
<p>House Beef &amp; Pork Burger</p> <p>With Caramelised Fennel, Swiss Cheese, Mayo, Rocket, Steak Fries</p> <p> 2022 White Label Shiraz <i>Dark fruits &amp; white pepper aromas, savoury &amp; balanced acidity</i></p> <p> 2023 White Label Cabernet Sauvignon Merlot <i>Medium bodied, blackcurrant &amp; vanilla notes</i></p>	30

Wine Recommendations:  White Wine  Rosé  Red Wine  Dessert Wine  
GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian | VG - Vegan  
10% Sunday Surcharge | 15% Public Holiday Surcharge

# Spring Menu


## *Shared*

Dish


### Grazing Platter for Two

43

3 Cheeses, Crackers, Seasonal Fruits, Prosciutto, Pate, Olives, Pickles

 2023 Edition Noir Three Tiers

*Tropical, touch of oak, crisp yet savoury*


 2021 Edition Noir Nebbiolo

*Sweet fruits, nutmeg, dark sour cherry with a medium body*


### Cheese Board

28

3 Cheeses, Crackers, Local Honey





 2023 Edition Noir Pinot Vierge





*Floral aromas, hint of stone fruits and thyme*

 2022 Edition Noir Merlot

*Savoury aromas, rich cherry and plum on the palate*

# Spring Menu

<i>Dessert</i>	Dish
Creme Brulee (GF) With Orange & Black Sesame Compote  <i>NV Noble Cuvee</i>  <i>Intense apricot, mandarin, lime marmalade, fig</i>	16
Affogato (GF) With Vanilla Ice Cream, Espresso, Frangelico  <i>NV Cassae</i>  <i>Butterscotch, caramel and honey</i>	15

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