



*We persuaded Hay Shed's winemaker, Mike 'kegs' Kerrigan to sample everything on the menu. He reluctantly agreed, and after many strenuous yet dedicated late nights (and empty bottles later), he came up with some wine recommendations that are written below for you to enjoy. Please see the wine menu for prices.*

### PIZZA

*All available with a gluten-free base*

#### CLASSIC ITALIAN

*2008 Pitchfork Cabernet Merlot*

*Tomato, buffalo mozzarella & fresh basil. 19.50*

#### PEAR, PECAN & TALEGGIO

*2008 Pitchfork Semillon Sauvignon Blanc*

*Thinly sliced pear, Italian washed rind Taleggio cheese, pecans & fresh herbs. 19.50*

#### MEAT LOVERS

*2007 World Series Tempranillo*

*A selection of gourmet cured meats & rocket from our herb garden. 23.50*

#### QUATTRO FORMAGGIO

*2008 Block 6 Chardonnay*

*Mozzarella, English Cheddar, Gorgonzola & Pecorino Romano with fresh basil. 20.50*

#### SEB'S

*2009 Pitchfork Late Harvest*

*Cajun spiced chicken, fresh herbs, spicy mango and avocado salsa 23.50*

#### NICK'S

*2009 Block 1 Semillon Sauvignon Blanc*

*Anchovies, confit garlic, baby capers, olives, barrel aged feta, and thyme 23.50*

### PLATTERS

#### THE HAYSHED

*2007 Block 2 Cabernet Sauvignon*

*Four hand-selected cheeses from around the world including a soft, a hard and a blue, accompanied by cured meats, condiments, crackers and crusty French baguette For two 60.00*

#### C'EST TRÉS BON

*2008 Block 8 Cabernet Franc*

*Nick's cheese selection today is French Roquefort with walnuts, fresh apple, and mustard fruits 18.00*

**PIE**

*2009 Block 1 Semillon Sauvignon Blanc*

*Chicken, leek, mushroom, pork belly, garlic and thyme pot pie, served with rosemary roasted potatoes and petit pois* 22.50

**LAKSA**

*2009 Pitchfork Late Harvest*

*Coconut pumpkin Laksa, with vermicelli rice noodles, mixed herbs, bean shoots and peanuts* 14.50

*With chicken* 19.50

**SALAD**

*2008 Pitchfork Pink*

*Salad greens, Irish Cashel blue cheese, walnuts, seeded muscatels with Tarragon vinaigrette* 16.50

**EXTRAS**

*Bowl of Chips served with your choice of Aioli, Sweet Chili Jam or Tomato Sauce* 9.50

*Freshly baked French bread served w Hay Shed Hill Extra Virgin Olive Oil & Dukkah* 7.50

*Tri O' Olives* 8.50