

# Sir Paz

## ESTATE

YARRA VALLEY



### The Estate

Established in 1997, Sir Paz Estate, inspired by a storied history and characterised by a rich Mediterranean ambience, has the good fortune of being the Yarra Valley's highest altitude vineyard. The captivating views, sweeping across the Yarra Valley, afford guests a moment of solitude to be enchanted by the abundantly rich yet serene landscape.

Sir Paz Estate brings the most primitive style method of Cooking with Fire to create woodfire cooked food - which you can order as you desire from our à la carte menu - to match perfectly with our estate-grown wines.

Our Woodfire Oven & Barbecue is contained within our alfresco for you to enjoy the theatrics and aromas of freshly cooked woodfired food as you enjoy our sweeping vineyard and Yarra Valley views.





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### TO SHARE

House marinated Mount Zero olives	9
Freshly shucked natural oysters, shallot & finger lime vinaigrette (½ doz / 1 doz)	30 / 60
Freshly shucked fire-baked Kilpatrick oysters (½ doz / 1 doz)	36 / 72
Woodfired halloumi, blueberry compote	18
Cheese Board   cheese, condiments & toast	48
Sir Paz Board   cheese, chicken liver parfait, cured meats, house marinated olives, pickles, condiments & toast	56
Greek-inspired slow cooked lamb shoulder (1kg), lemon & rosemary roasted kipfler potatoes	76
Woodfired mussels, white wine, garlic, chilli, bacon, tomato & sourdough bread	36
Smoked paprika & lemon woodfired BBQ chicken skewers (x2), 'garlic-free' tzatziki	34
Maple-glazed free range Berkshire pork belly, charred cabbage & pickled shallot	39
Kipfler potatoes, rosemary salt & confit garlic	16
Charred broccolini with ranch dressing	16
Beetroot salad, pear, walnut, roquette, meredith goats cheese & honey dressing	16
Greek fattoush salad, mixed leaves, cherry tomato, cucumber, black olives, feta, herb and garlic pita toast	16

### WOODFIRED PIZZA

<b>Souvlaki</b>   lamb, confit garlic, hommus, tomato, lettuce, red onion & 'garlic-free' tzatziki	32
<b>Margarita</b>   tomato, fior di latte, olive oil & basil / add prociutto (+4)	28
<b>Mushroom</b>   crème fraîche, John's mushrooms, confit garlic, smoked mozzarella & truffle oil	28
<i>Gluten-free* base / vegan cheese available upon request</i>	+4

### DESSERT

Woodfired seasonal fruit crumble, vanilla bean cream ( <i>contains nuts</i> )	18
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### NON-ALCOHOLIC DRINKS

Sparkling Water	4 / 12
Soft Drink / Juice	4

*\* We cannot guarantee traces of gluten are not in our oven, therefore our gluten-free pizzas are not suitable for coeliac allergies*



*No Split Bills  
15% surcharge applies on Public Holidays  
Cakeage Fee: \$4.5 pp*