



Brandy creek

RESTAURANT, VINEYARD & DAY SPA  
ESTD 1992

# BRANDY CREEK ESTATE RESTAURANT TAPAS MENU



### IBIZA LOT - 6 TAPAS DISHES \$47.50 PP

Baked Turkish Roll with Home Made Dip (V)

'Jamon Serrano' Spanish Dry Cured Ham (GF/DF)

Rosemary and Garlic Potatoes (V/GF)

'Calamares Ajo', Calamari (GF)

*(Grilled & marinated with chilli, paprika & garlic)*

'Pollo Cajun', Chicken Thigh (DF)

*(Free range chicken with Honey-chilli and homemade tomato sauce)*

'Ensalada de Rucola', Rocket Salad (V/DF)

*(With roasted almonds, sundried tomato & red onion)*

### CATALAN LOT - 7 TAPAS DISHES \$57.50 PP

Baked Turkish Roll with Home Made Dip (V)

'Jamon Serrano' Spanish Dry Cured Ham (GF/DF)

Rosemary and Garlic Potatoes (V/GF)

'Ensalada de Rucola', Roquette Salad (V/DF)

*(with roasted almonds, sundried tomato & red onion)*

King Prawns in Chilli Beurre Blanc (GF)

'Albondigas', Meatballs

*(Cooked in a rich tomato & meat sauce with yoghurt)*

'Chorizo Ragout'

*(Classic Spanish Spicy Sausages cooked in a rich tomato & creole jus)*

### BARCELONA LOT - 8 TAPAS DISHES \$67.50 PP

Baked Turkish Roll with Home Made Dip (V)

Brandy Creek Marinated Olives (V)

'Jamon Serrano' Spanish Dry Cured Ham (GF/DF)

Rosemary and Garlic Potatoes (V/GF)

'Ensalada de Rucola', Roquette Salad (V/DF)

*(with roasted almonds, sundried tomato & red onion)*

'Costillas de Cordero', Lamb Ribs (GF)

*(Lamb Ribs marinated & braised in cumin & pepper jus)*

King Prawns in Chilli Beurre Blanc (GF)

'Pollo Cajun', Chicken Thigh (DF)

*(Free range chicken with Honey-chilli and homemade tomato sauce)*



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**TAPAS TASTY SETS ARE SMALL SPANISH DISHES  
COMBINED TOGETHER TO MAKE A SOPHISTICATED  
MEAL SERVED IN COURSES IN SHARING DISHES.**

**BEST ENJOYED OVER A GLASS OF WINE.**

**MINIMUM ORDER 2 PAX.**

**GROUPS OF 10 AND ABOVE SET MENUS ONLY**

### GRANADA LOT - 13 TAPAS DISHES \$95.00 PP

Baked Turkish Roll with Home Made Dip (V)

Brandy Creek Marinated Olives (V)

'Jamon Serrano' Spanish Dry Cured Ham (GF/DF)

Rosemary and Garlic Potatoes (V/GF)

Homemade Catalan Style Vegetable Empanadas (V)

King Prawns in Chilli Beurre Blanc (GF)

'Chorizo Ragout'

*(Classic Spanish Spicy Sausages cooked in a rich tomato & creole jus)*

'Costillas de Cordero', Lamb Ribs (GF)

*(Lamb Ribs marinated & braised in cumin & pepper jus)*

'Barriga de Cedro', Pork Belly (GF)

*(Succulent Crispy Pork Belly served with apple compote)*

'Pollo Cajun', Chicken Thigh (DF)

*(Free range chicken with Honey-chilli and homemade tomato sauce)*

'Calamares Ajo', Calamari (GF)

*(Grilled & marinated with chilli, paprika & garlic)*

Churros

*(crispy golden sweet fritters with cinnamon sugar and  
warm chocolate sauce)*

### VALENCIA LOT - 9 TAPAS DISHES \$72.50 PP

Baked Turkish Roll with Home Made Dip (V)

Brandy Creek Marinated Olives (V)

Beetroot & Feta Salad with Walnuts & Spanish Onion (V)

'Jamon Serrano' Spanish Dry Cured Ham (GF/DF)

Rosemary and Garlic Potatoes (V/GF)

King Prawns in Chilli Beurre Blanc (GF)

'Chorizo Ragout'

*(Classic Spanish Spicy Sausages cooked in a rich tomato & creole jus)*

'Barriga de Cedro', Pork Belly (GF)

*(Succulent Crispy Pork Belly served with apple compote)*

'Pollo Cajun', Chicken Thigh (DF)

*(Free range chicken with Honey-chilli and homemade tomato sauce)*

### MADRID LOT - 12 TAPAS DISHES \$79.50 PP

Baked Turkish Roll with Home Made Dip (V)

Brandy Creek Marinated Olives (V)

Beetroot & Feta Salad with Walnuts & Spanish Onion (V)

'Jamon Serrano' Spanish Dry Cured Ham (GF/DF)

Rosemary and Garlic Potatoes (V/GF)

King Prawns in Chilli Beurre Blanc (GF)

'Chorizo Ragout'

*(Classic Spanish Spicy Sausages cooked in a rich tomato & creole jus)*

Rosemary Beef Cheek

*(Slow-cooked with herbs, Catalan spices, and  
red wine with beer-battered cauliflower)*

'Pollo Cajun', Chicken Thigh (DF)

*(Free range chicken with Honey-chilli and homemade tomato sauce)*

'Albondigas', Meatballs

*(Cooked in a rich tomato & meat sauce with yoghurt)*

Churros

*(crispy golden sweet fritters with cinnamon sugar and  
warm chocolate sauce)*

Please advice of ANY dietary requirements as not all ingredients are listed. Some meals can be altered to cater to your dietary needs. Thank you for supporting our restaurant and community. We pay our staff in accordance with the restaurant industry award 2021 which includes penalty rates on weekends and public holidays. 15% surcharge applies on public holidays. 1.5% transaction fee is applicable to all card payments that is charged by the bank. Your food is freshly made to order.

Please allow 20-25 minutes for preparation. V - Vegetarian | VV - Vegan | GF - Gluten Free | DF - Dairy Free

## BRANDY CREEK ESTATE TAPAS PLATTERS

### SIGNATURE PLATTERS with recommended Wine Pairing

"Our signature tapas as a main dish"

Available to groups of 10 or less.

#### Pesto Glazed Grilled Salmon Steak - \$42

Heavy seared and pesto glazed with butter and garlic

2019 PINOT ROSE - 1/2 \$10 1/3 \$15 1/4 \$40

#### Grilled Barramundi - \$39.50

Spicy pesto glazed with lemon and cracked pepper

2018 WOODEN CHARDONNAY - 1/2 \$15 1/3 \$20 1/4 \$55

#### Beer Batter Barramundi - \$39.50

Deep fried with saffron beer batter & serve with house made spice aioli

2018 WOODEN CHARDONNAY - 1/2 \$15 1/3 \$20 1/4 \$55

#### Salt & Pepper Calamari - \$33.50

Perfectly seasoned crispy & tender calamari with house made spice aioli

2010 SPARKLING PINOT GRIS - 1/2 \$16 1/4 \$62

#### Paprika, Cajun & Citrus Grilled Chicken Thigh (GF) - \$32.50

Paprika and rosemary marinated chargrilled Chicken thigh with its jus

2012 NAKED CHARDONNAY - 1/2 \$10 1/3 \$15 1/4 \$40

#### Batter Fried Cauliflower - \$27.50

Garlic, onion & pimento sauce

2019 SAUVIGNON BLANC - 1/2 \$10 1/3 \$15 1/4 \$45

#### Crispy Pork Belly (GF) - \$37.50

Slow braised & crispy crust on mustard honey jus served w/ cinnamon apple compote

2018 ROSE - 1/2 \$11 1/3 \$16 1/4 \$45

#### Slow Cooked Black Pork - \$34.50

Slow braised with Garcinia / roasted cumming & thick coconut cream

2013 PINOT GRIS - 1/2 \$13 1/3 \$18 1/4 \$52

#### Chorizo Ragout - \$31.50

Classic Spanish Spicy sausages cooked in a rich tomato & creole jus

2019 TEMPRANILLO - 1/2 \$16 1/3 \$19 1/4 \$52

#### Beef Cheek - \$42.50

Slow-cooked with herbs, Catalan spices, & red wine w/ beer-battered cauliflower

2019 TEMPRANILLO - 1/2 \$16 1/3 \$19 1/4 \$52

#### 'Costillas de Cordero', Lamb Ribs (GF) - \$41.50

Cumin and creole spice marinade, slow braised in wine and brown sauce

2011 SYRAH - 1/2 \$15 1/3 \$22 1/4 \$64

#### Slow Braised Lamb Shank - \$38

Cumin & herbs marinated 12 hours slow braised lamb shank

2006 SHIRAZ - 1/4 \$70

### ALL SIGNATURE PLATTERS ACCOMPANIED WITH

#### Baked Turkish Roll

served with homemade sundried tomato dip

#### Parmesan Scallop Potato

creamy baked potatoes with parmesan

#### Ensalada de Rucola

with roasted almonds, sundried tomato & red onion

### FOR ALL YOUR SPECIAL FUNCTIONS:

- Weddings
- Corporate Events
- Birthdays
- Hens/Bucks
- Family Get-together
- Christmas Party
- Office Breakout Party
- Meetings
- Baby Showers
- Christenings
- Wake Reunions
- Graduation Party

## SEAFOOD

#### Garlic Chili Prawns - \$38.50

Cooked with white wine, chili, butter & lemon grass served with Saffron Rice & seaweed rucola salad

#### Catalan Style Mussel - \$35.50

Rice tomatoes sauce, garlic, fres chili & spring onion, Saffron Rice & seaweed rucola salad

#### Fried Calamari w/ Spanish Paprika & Chili Tomato Sauce - \$36.50

Tomatoes & prawn paste chili sauce, Saffron Rice & seaweed rucola salad

## ON THE GRILL

### Australian Beef Steaks served with Scallop Potatoes and Creamy Mushroom Sauce

#### Rump Steak (300G) - \$39

parsley & herb marinated heavy-sealed steak

#### Porterhouse (250G) - \$38

cumin & cracked pepper marinated grilled steak

## KIDS MENU

Seasoned Squid (GF) - \$22

Pork Sausage (GF) - \$20

Battered Fish - \$23

Southern Fried Chicken Strips - \$24

Mac & Cheese Bites - \$19

Cheesy Meatballs with Chips - \$21

All kids item include:

French Fries

Softdrink



Please contact us at: (03) 5614 5233  
or email us at [functions@brandycreekestate.com.au](mailto:functions@brandycreekestate.com.au)

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## Brandy Creek Estate Cellar Door

Visit our cellar door to taste some of our very famous cool climate wines and take home a bottle or two

Wine tastings available every:

- ◇ Thursday 2PM to 4PM
- ◇ Friday, 2PM to 4PM
- ◇ Saturday, 3PM to 5PM
- ◇ Sunday, 3PM to 5PM

*COMPLIMENT YOUR FOOD WITH SOME GREAT WINES*

- ◇ Cool climate wines
- ◇ Grown in our own estate

Visit our website to purchase & book a tasting.

## Brandy Creek Estate Weddings

**HAVE YOUR DREAM WEDDING AT A DREAM LOCATION**

We have a selection of exquisite function halls, overlooking the vineyard and the spectacular view of Mt. Baw Baw Range.

We can cater for your desired taste of Classic Spanish Cuisine including:

- ◇ Famous Paella feast
- ◇ Exquisite authentic tapas
- ◇ Brazilian Churrasco Grills
- ◇ European 3 course meals



## Brandy Creek Estate Functions

*If you're looking to book your next function venue, look no further...*

*Brandy Creek Estate will be the perfect host to make sure that everyone will have a great time. We can cater for all types of parties and events.*

We cater:

- ◇ Corporate Events
- ◇ Birthday Parties
- ◇ Hens & Bucks Parties

Please contact (03) 5614 5233 or email [functions@brandycreekestate.com.au](mailto:functions@brandycreekestate.com.au) for more information.

## Brandy Creek Estate Day Spa

Luxurious and contemporary, Brandy Creek Day Spa presents the ultimate escape for mind and body.

Offers:

- ◇ Five Treatment Rooms
- ◇ Tranquil Relaxation Area
- ◇ Luxurious Change Room Facilities
- ◇ Turkish Hammam

For advance bookings and other enquiries, email [dayspa@brandycreekestate.com.au](mailto:dayspa@brandycreekestate.com.au) or call (03) 5614 5233 ext 2.

## Brandy Creek Estate Restaurant

The restaurant is situated above the vineyard with the enchanting view of Baw Baw ranges across the olive grove. A perfect place to enjoy a delicious meal and a refreshing glass of wine.

We are famous for our:

- ◇ Tapas
- ◇ Paella Feast (Once a month event)
- ◇ Brazillian Churrasco BBQs (For groups above 10)

Please contact (03) 5614 5233 or email [restaurant@brandycreekestate.com.au](mailto:restaurant@brandycreekestate.com.au) for more information.



**Our mission is simple:**  
Serve delicious food that guests will want to return to week after week.

*Drop-in on a Thursday or Friday after 2PM to meet our friendly staff and discuss your meal options with our head chefs.*

