



Hamelin Bay Wines



Place orders at the bar please. Water available at the bar.

Open for Lunch Daily 12pm to 3pm, Tastings Daily 10.30am to 4.30pm

Dinner 6pm to 8 pm Saturday Bookings 97586779

See Specials Board for Daily Specials

Share Plates/ Starters: (See Mains Overleaf)

Bowl of Olives— approx. 20 mixed olives (GF)	\$8
Margaret River Dukkha with Whirlwind Olive Oil, Balsamic, Turkish Bread	\$14
Pemberton Smoked Trout Pate with Crackers (GFO)	\$14
Salt and Pepper Squid Share/Starter with house Aioli (GF)	\$15
Local Margaret River Venison Chorizo with grilled Haloumi	\$17
Grilled Striploin Kebabs (2) cooked to Chefs choice only Med-M/Rare with Shiraz Glaze	\$18

Extras/Sides/Salads

Side/Bowl of Chips with house made Aioli (GF)	Side/Bowl	\$6/\$12
Turkish Bread (4 slices), or Water Crackers or GF Crackers (GF)		\$6
Vegetable Ragout of seasonal vegetables (V,GF) small single serve /large double serve		\$8/\$12
Garden Salad or Coleslaw (V, GF) small single serve /large double serve		\$8/\$12
Garden Salad with Feta Cheese and Kalamata Olives (GF)		\$22
Garden Salad with Chicken Kebabs (2) and a side of Caesar dressing		\$25

Lunch Share Favourites:

Cheese Platter: selected cheddar, brie and blue cheese, crackers, olives, cabernet Jelly (GFO) \$30

Hamelin Bay Ploughman's Platter to Share (Lunch Only) \$54

Selected cheddar, brie, blue cheese, gourmet ham, sliced salami, Margaret River macadamia pesto, Margaret River cabernet jelly, olives, Berry Farm Indian tomato relish, Whirlwind olive oil, balsamic, salad, Turkish bread, crackers (GF Option).

Mains, Kids Menu, Deserts Overleaf



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Mains/Solo Plates:

Vegetarian Lasagne with 4 cheeses	<i>Pair with Rampant White</i>	\$25
Mushroom, roasted capsicum, kalamata olive, seasonal vegetables, Napoli sauce , garden salad		
Salt 'n' Pepper Squid Main (GF)	<i>Pair with Sauvignon Blanc or Chardonnay</i>	\$26
With garden salad, homemade tangy Asian dressing, house aioli		
Chefs Special Spaghetti	<i>Pair with Semillon Sauvignon Blanc or Chardonnay</i>	\$29
Chorizo and Prawns, broccolini, cream, garlic, touch of chilli and topped with parmesan		
Fish 'N' Chips	<i>Pair with Semillon Sauvignon Blanc or Sparkling Brut</i>	\$27
Hamelin Bay Sparkling Brut lightly battered wild ocean seasonal fish, lemon, chips, coleslaw, tartare		
Option wild ocean caught battered Snapper and Chips , lemon, coleslaw, tartare		\$32
(GF) Option, deep fried in GF Salt and Pepper batter or Panfried (Snapper only)		
Chicken Parmy	<i>Pair with Semillon Sauvignon Blanc</i>	\$29
Butterflied free range chicken breast, Napoli sauce , cheese topping, with chips and salad		
Option chat potatoes and Vegetable Ragout		
Grilled Steak Kebabs (3)	<i>Pair with Cabernet Sauvignon or Shiraz</i>	\$36
Grilled Strip Loin Porterhouse Steak with a side of Shiraz glaze served with chips and salad cooked to chefs choice Medium to Medium Rare		
Option mushroom and pepper sauce		
Option roast potatoes and Vegetable Ragout		
Surf and Turf	<i>Pair with Chardonnay</i>	\$42
As above steak kebabs topped with prawns and calamari in creamy garlic sauce .		
Grilled Chicken Kebabs (3)	<i>Pair with Chardonnay or Sauvignon Blanc</i>	\$28
Grilled chicken breast, with salad and chips and a side of Caesar dressing.		
Option chat potatoes and Vegetable Ragout		

Kids Menu:

Kids Fish 'n' Chippies with slaw	\$14
Kids Crumbed Chicken Tenderloin Dippers with chippies and slaw	\$14
Kids Sausage Roll (beef and pork) with chippies and slaw	\$14



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Sweet Treats and Dessert:

Kids vanilla ice-cream tub with chocolate topping , 100's/1000's	\$6
Witchy Chocolate Brownie Served with ice-cream (GFO)	\$12
Ice Cream Sandwich (House Special):	
Honey Caramel Macadamia ice-cream inside two Chocolate Chip Cookies, chocolate sauce swirls	\$12
Biscuits: Queen of Hearts, Florentine or Gluten Free Chocolate Chip	\$4

Coffee and Tea: (available for lunch/dinner guests and designated drivers only)

Sorry we do not offer tea/coffee before 12 noon or between 4pm and 6pm

Please note that there may be delays when busy as we give priority to wine tastings and food service.

Espresso Coffee and Pot Tea

Long Black, Short Black, Cappuccino, Flat White, Hot Chocolate	\$4.50
Double shot	\$1 extra
Tea for one (by the pot) English Breakfast, Earl Grey, Peppermint, Chamomile	\$4.50
Tea for two (by the pot) English Breakfast, Earl Grey, Peppermint, Chamomile	\$9.00

Soft Drinks / Water:

Cans Diet Coke, Lift, Sprite, Coke.	\$4
Fruit Juice Box Apple or Orange	\$4
Cascade Range Lemon Lime & Bitters, Ginger Beer, Apple Isle	\$4
Sparkling / Mineral Water 330ml Mount Franklin Sparkling Water,	\$4
750ml Mount Franklin Sparkling Water	\$8

Wine List Overleaf



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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

	Glass	Btl
Rampant White 2017 (SB +Chard)	\$7.5	\$20
Sauvignon Blanc 2018	\$8	\$25
Semillon Sauvignon Blanc 2018	\$8	\$25
Chardonnay 2016	\$8.50	\$30
Reserve Chardonnay 2013	\$13	\$49
Sparkling Brut Champers 2016	\$9	\$35

Reds

	Glass	Btl
Rose 2016	\$7.50	\$20
Rampant Red (Shiraz, Cabernet, Malbec)	\$7.50	\$20
Shiraz 2016	\$8.50	\$32
Cabernet Merlot 2014	\$8	\$25
Merlot	N/A	\$25
Cabernet Sauvignon 2013	\$8.50	\$32
Reserve Cabernet Sauvignon 2013	\$13	\$49
Reserve Shiraz 2013	\$13	\$49

Froze, Frozen Rose Cocktail \$12

Beer/Cider

150 Lashes, Corona, Hahn 3.5, XXXX Gold \$7.50/stubby & glass
Swan Draught, Heineken, Coopers Pale Ale,
Carlton Dry.

Local Colonial Micro Brewery Beers /Cider

Draught (Our Fav) 4.8% , Small Ale 3.5% ,
Pale Ale 4.4% and Bertie Apple Cider 4.6% \$7.50/375 ml can & glass
IPA 6.5%

Spirits with mixer

Jack Daniels, Bombay Gin \$10.00



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.