

*love wine, love Capel Vale*

# MATCH RESTAURANT

*The philosophy behind MATCH Restaurant is to Match food with wine.*

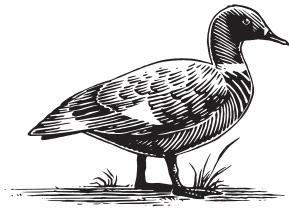
*The menu comprises of Match Plates where every item is  
matched to our award winning wines.*

*Match Plates will take you on an individual journey with each wine.*

*love wine, love Capel Vale*

*No Individual Billing.*

*12.5 % Surcharge on Public Holidays*



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# MATCH RESTAURANT

MATCH PLATES TAKE YOU ON AN INDIVIDUAL JOURNEY WITH EACH WINE.  
EVERY SPECIALLY SELECTED ITEM WILL HIGHLIGHT A DIFFERENT CHARACTERISTIC IN THE WINE.

*We recommend your wine adventure will best be appreciated by trying the menu from top to bottom.*

## DEBUT SPARKLING BRUT MATCH PLATE

6 freshly shucked natural oysters

*Match Plate \$18*

***Debut Sparkling Brut by the glass add \$9***

12 freshly shucked natural oysters

*Match Plate \$32*

***Debut Sparkling Brut by the glass add \$9***

## MOUNT BARKER REGIONAL RIESLING MATCH PLATE

Freshly shucked oyster

Lemon zest hummus

Seared scallop with tomato salsa

Smoked salmon omelette with lime crème fraîche

Pepper berry and fennel seed dukkah with home grown fresh herbs

Olive oil

House baked bread

Ashed goats cheese with home grown pear and fig paste

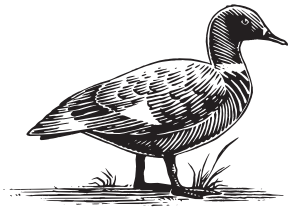
Rosemary crisp

Lemonade and rosemary cake

*Match Plate \$39 per person*

***Riesling by the glass add \$10***

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## PEMBERTON REGIONAL SERIES SAUVIGNON BLANC MATCH PLATE

Freshly shucked natural oyster  
House cured salmon with lime creme fraiche  
Lemon zest hummus  
House baked bread  
Fennel and lemon zest prawn skewer  
Semi-dried tomato and brie tart  
Broad bean and herb cous cous  
Crisp breads  
Ashed goats cheese with home grown pear and fig paste

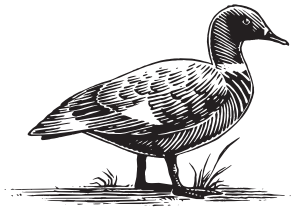
*Match Plate \$39 per person*  
***Sauvignon Blanc by the glass add \$10***

## PEMBERTON REGIONAL SERIES SEMILLON MATCH PLATE

Freshly shucked natural oyster  
Seared scallop with tomato salsa  
Prosciutto wrapped rockmelon  
Fennel and lemon zest prawn skewer  
Smoked salmon and egg omelette  
Crisp breads  
Four variety house marinated olives  
Ashed goats cheese with home grown pear and fig paste  
Orange and almond cake

*Match Plate \$39 per person*  
***Semillon by the glass add \$10***

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## MARGARET RIVER REGIONAL SERIES CHARDONNAY MATCH PLATE

Butternut pumpkin and pine nut risotto  
Pork belly with a radish and apple salad  
Snapper ceviche  
Capel Vale dukkah  
Olive oil  
House baked bread  
Pepper and almond biscotti  
Double cream brie cheese  
Cornichons

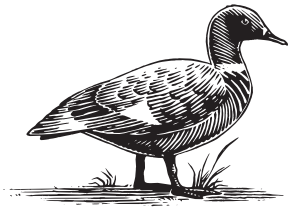
*Match Plate \$39 per person*  
*Chardonnay by the glass add \$10*

## MARGARET RIVER REGIONAL SERIES CABERNET MERLOT MATCH PLATE

Pepper berry and fennel Seed dukkah with fresh herbs from the garden  
Olive oil  
House baked bread  
Char sui braised lamb shoulder with pilaf rice  
House made duck liver and thyme parfait with beetroot relish  
Baguette croutons  
Four variety house marinated olives  
Double cream brie cheese  
70% cocoa dark chocolate cake

*Match Plate \$39 per person*  
*Cabernet Merlot by the glass add \$11*

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## MARGARET RIVER REGIONAL SERIES CABERNET SAUVIGNON MATCH PLATE

Pepper berry and fennel seed dukkah with home grown fresh herbs  
Olive oil  
House baked bread  
Duck rilette with cherry glaze  
Truffle mushroom polenta cake  
Beef and rosemary skewers  
Four variety house marinated olives  
Maffra vintage cheddar  
Baguette croutons  
70% cocoa dark chocolate coated strawberry

*Match Plate \$39 per person*

***Cabernet Sauvignon by the glass add \$11***

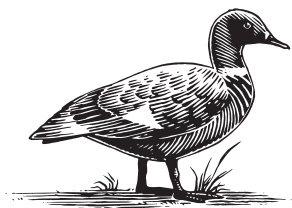
## MOUNT BARKER REGIONAL SERIES SHIRAZ MATCH PLATE

Beef carpaccio  
Marinated wild mushrooms  
Four variety house marinated olives  
Kangaroo fillet smoked with French oak  
Beetroot relish  
Buffalo chorizo  
Maffra vintage cheddar  
Crisp breads  
Pepper and almond biscotti  
70% cocoa dark chocolate cake  
70% cocoa dark chocolate coated strawberry

*Match Plate \$39 per person*

***Shiraz by the glass add \$11***

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# MATCH RESTAURANT

## DESSERTS & CHEESE PLATES

### DESSERTS

Saffron creme brulee

Rich chocolate cake

Cake of the day

*Desserts \$9 each*

### CHEESE PLATE

Meredith dairy ashed goats cheese

Blue cow double cream brie

Maffra vintage cheddar

Stilton blue cheese

**1 CHEESE \$26**

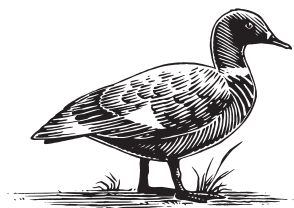
**2 CHEESE \$32**

**3 CHEESE \$38**

**4 CHEESE \$44**

Served with mixed nuts, dried and fresh fruit, late harvest viognier soaked apricots,  
pear and fig paste, cornichons, crisp breads & almond biscotti.

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## CAPEL VALE WINE LIST

### SPARKLING

GLASS PRICE

BOTTLE PRICE

DEBUT NV SPARKLING BRUT

\$ 9

\$ 24.95

### CAPEL VALE WINES

REGIONAL SERIES MOUNT BARKER RIESLING

\$ 10

\$ 29.95

REGIONAL SERIES PEMBERTON SAUVIGNON BLANC

\$ 10

\$ 29.95

REGIONAL SERIES PEMBERTON SEMILLON

\$ 10

\$ 29.95

REGIONAL SERIES MARGARET RIVER CHARDONNAY

\$ 10

\$ 29.95

REGIONAL SERIES MARGARET RIVER CABERNET MERLOT

\$ 11

\$ 31.95

REGIONAL SERIES MARGARET RIVER CABERNET SAUVIGNON

\$ 11

\$ 31.95

REGIONAL SERIES MOUNT BARKER SHIRAZ

\$ 11

\$ 31.95

CELLAR EXCLUSIVE GEOGRAPHE MALBEC

\$ 11

\$ 31.95

### BLACK LABEL WINES

BLACK LABEL MARGARET RIVER CHARDONNAY

\$ 12

\$ 39.95

BLACK LABEL MARGARET RIVER CABERNET SAUVIGNON

\$ 15

\$ 54.95

### SINGLE VINEYARD WINES

MOUNT BARKER WHISPERING HILL SHIRAZ

\$ 18

\$ 59.95

MARGARET RIVER SCHOLAR CABERNET SAUVIGNON

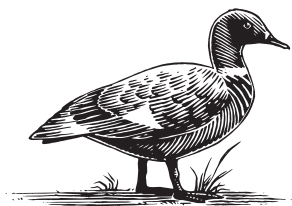
\$ 25

\$ 94.95

AUSTRALIA'S LEADING WINE WRITER, JAMES HALLIDAY AWARDS CAPEL VALE

*"Top 100 wineries in Australia".*

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## COFFEE & BEVERAGE LIST

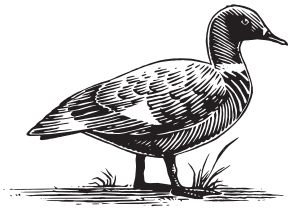
COFFEE	PRICE
ESPRESSO	\$ 3.50
LATTE	\$ 4
MOCHA	\$ 4
LONG BLACK	\$ 4
FLAT WHITE	\$ 4
CAPPUCCINO	\$ 4
SHORT MACCHIATO	\$ 4
LONG MACCHIATO	\$ 4.50
ICED COFFEE	\$ 5
ICED CHOCOLATE	\$ 5
HOT CHOCOLATE	\$ 4
SOY MILK	\$ 0.50
EXTRA SHOT	\$ 0.50
<b>TEA</b>	
POT FOR 1	\$ 5
POT FOR 2	\$ 7
ENGLISH BREAKFAST, EARL GREY, CAMOMILE, GREEN TEA & PEPPERMINT	
<b>SOFT DRINKS &amp; JUICES</b>	
COKE, DIET COKE, COKE ZERO LIGHT & SPRITE	\$ 4
LEMON LIME & BITTERS & GINGER BEER	\$ 4
APPLE & ORANGE JUICE	\$ 4
<b>WATER</b>	
BOTTLED STILL WATER	\$ 6
BOTTLED SPARKLING WATER	\$ 6

JAMES HALLIDAY AUSTRALIA WINE COMPANION 2017

*5 Red Star Winery - Top 100 Wineries in Australia.*

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## CHILDREN'S MENU

### CHILDREN'S MATCH PLATE

Semi dried tomato and brie tartlet

Finger sandwiches

Mini Pizza

Apple jelly cups

Celery, apple, carrot and cheese sticks

Lemonade and rosemary cake

Fruit salad cup

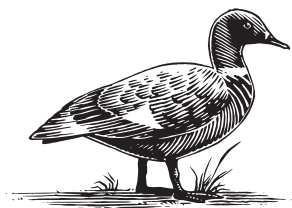
Rosemary crisps

Caramel popcorn

*Match Plate \$20 per child*

*Soft drink, apple and orange juice available add \$4*

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## VEGETARIAN MATCH PLATE

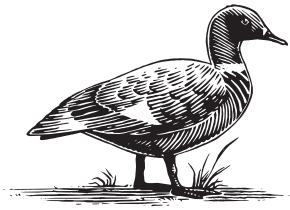
### VEGETARIAN MATCH PLATE

Ashed goats cheese  
Pear and fig paste  
Crisp breads  
Semi dried tomato and brie tartlet  
Marinated wild mushrooms  
Lemon zest hummus  
Capel Vale dukkah  
Olive oil  
House baked bread  
Wild mushroom and polenta cake  
Beetroot relish  
Lemonade and rosemary cake

*Match plate per person \$39*

*Try with our Riesling, Sauvignon Blanc, Semillon or  
Chardonnay for \$10.00 per glass*

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## GLUTEN FREE MATCH PLATE

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Creamy chicken and leek soup  
Prosciutto wrapped rock melon  
Chicken saltimbocca with lemon aioli  
Fennel and lemon zest prawn cutlets  
Capel Vale dukkah  
Extra virgin olive oil  
Gluten free bread  
Ashed goats cheese  
Pear and fig paste  
Gluten free crackers  
Cornishons  
Marinated Olives

*Match plate per person \$39*

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