

Food Menu

2025

taste
@ cassegrain

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We welcome you to taste @ cassegrain.

Our intention is to create an experience that can't be found elsewhere in our region. Our winemaker; Alex Cassegrain, collaborated with our Chef to create a menu where each dish is paired to two of our wines, to highlight the unique characteristics of the wine and complement the flavours of your food.

Our dishes cater to dietary requirements including gluten free, vegetarian, and vegan. All of our wines are vegetarian, and two of our wines are vegan.

For our Club Cassegrain members, they receive a 10% discount off your meal and drinks.

If there is anything we can do to elevate your experience, please let our team know.

"Port Mac locals take the restaurant renaissance in Port Macquarie in their stride. Expect the wine list at Cassegrain Wines to be as dynamic as the menu at taste @ cassegrain, an offshoot of the estate. The Cassegrain family's history of winemaking dates back to 1643 France and winemaker Alex Cassegrain proudly married the traditions of French winemaking with Australian innovation. Dining here is worth a detour for dishes such as the cured salmon, chicken liver pate, confit duck with sauteed cabbage and bok choy and white fish with baby capers and leek. There's also a very considered kids' menu with options such as grilled sirloin and chips paired with sparkling grape juice. We love to see it. Rating 5/5." - AustralianTraveller.com

taste @ cassegrain

(02) 6582 8320

taste@cassegrainwines.com.au

cassegrainwines.com.au/taste/

Wednesday - Friday: 10:00am - 4:00pm

Saturday - Sunday: 10:00am - 4:00pm

Future Events





Dating back to 1643 in France, the Cassegrain family have a proud history of winemaking. Founded in 1985, Cassegrain Wines marries the traditions of French winemaking, to Australian expertise and technology.

Cassegrain Wines is a unique presence in the Australian wine scene, not as a typical vineyard operator, but as a multifaceted wine producer. This distinction stems from our approach of sourcing grapes from diverse regions across New South Wales, allowing us to focus on creating a broad spectrum of wines that express the region and blend tradition with innovation.

The story begins with John and Eva Cassegrain, whose French and Hungarian heritage, laid the groundwork for their approach. After meeting at Roseworthy Agricultural College, they began to cultivate their shared passion for winemaking, combining John's oenology expertise with Eva's agricultural acumen. Their journey in winemaking took them to some of the world's most revered regions, from Burgundy to Bordeaux, before planting their first vines in Hastings River in 1980. This was a revival of vineyards in the region, and a commitment to place quality and versatility over traditional vineyard ownership.

Our ethos is centred on producing wines that speak to a variety of landscapes, climates, and grape varieties, adapting the best qualities of each region to craft distinctive blends and single-variety wines. This allows us to create wines with depth and complexity, while maintaining the vibrant expression of each region. Our multi-regional approach lets our winemakers create wines that are both diverse yet grounded in the nuances of New South Wales's terroir.

John and Alex's dedication to blending traditional French methods with advanced Australian technology is evident in the commitment to quality and new possibilities, such as being the first to commercially grow Chambourcin in Australia. Our team focuses their energy into ensuring that each wine reflects the character of its origin and the refined skill of their winemaking process.

In essence, Cassegrain Wines offers a taste of the region, a celebration of heritage, and a testament to the craft of producing fine wines across diverse landscapes.

Cassegrain Cellar Door

(02) 6582 8324

cellard@cassegrainwines.com.au

cassegrainwines.com.au

Monday - Friday: 9:00am - 5:00pm

Saturday - Sunday: 10:00am - 5:00pm




Oysters


Each Dish


Signature Sydney Rock Oysters

28

3 Fresh Ponzu Vinaigrette, 3 Lightly Fried Panko Crumbed

 *2024 Seasons Summer Sauvignon Blanc*

 Passion fruit, apple, peach, herbaceous, and zesty acidity.


 *2024 White Label Chardonnay*


 Citrus, tropical, oak, rock melon, citrus, savoury.


Natural Sydney Rock Oysters


4

Minimum order of four oysters

 *2023 Edition Noir Sémillon*

 Fresh citrus, honeydew, peach, pear.

 *2024 Edition Noir Piquepoul Blanc*

 Peach, grapefruit, lemon. Crisp, elegant finish.

The oysters are locally grown in the Hastings River region
Oysters are seasonal, please check with our team for availability


Entrée


Dish


Cured Salmon (GF)


24

With Horseradish Cream, Fennel, Lemon Shavings & Sumac

 *2023 Edition Noir Viognier*

 Apricot, peach, rose, lemon, balanced, crisp.

 *2024 Edition Noir Pinot Vierge*

 Stone fruit, pear, grapefruit. Savoury palate, crisp finish.


Herb and Yuzu Butter Grilled King Prawns (GF)


18

With Shiso Salt and Crispy Garlic

 *2024 Seasons Rosé*

 Strawberries, red cherries. Crisp, savoury palate.

 *2021 Edition Noir Nebbiolo*


 Sweet fruit, nutmeg, dark cherry. Fine tannins and subtle oak.


Sourdough Sea Salt Croutes (VG, GFO)


18

With Green Olive Tapenade, Beetroot Relish, and House Marinated Capsicum

 *2024 White Label Verdelho (VG)*

 Stone fruit, pear, banana, savoury, crisp.


 *2023 Edition Noir Cabernet Franc*

 Pepper, black cherry, touch of chilli, oak, hint of earthy characters.


Chicken Liver Pate (GFO)


18

With Fig and Ginger Jam, House Pickles, and Cracked Black Pepper Croutes

 *2024 Seasons Rosé*

 Strawberries, red cherries. Crisp, savoury palate.

 *2023 Edition Noir Pinot Noir*

 Dark cherry, earthy, a hint of cedar, with well balanced oak.


Mains

Dish

Grilled Sirloin

35

With Cabernet Sauce, and Crispy Kale Seasoned Steak Fries

 *2023 White Label Shiraz*

Pepper, raspberry, cherry, spice. Savoury tannins.


 *2018 Reserve Shiraz*

Pepper, raspberry, hazelnut, complex.


White Fish (GF)

35

With Baby Capers, Leek, Cherry Tomatoes, Baby Spinach, Shallots, and Lemon

 *2023 Seasons Pinot Gris*

Pear, melon, spice, floral, and honey.


 *2024 Edition Noir Pinot Vierge*

Stone fruit, pear, grapefruit. Savoury palate, crisp finish.


Confit Duck (GF)

35

With Sautéed Cabbage and Bok Choy, Honey Balsamic Glaze, and Toasted Cashews

 *2018 Reserve Fromenteau Chardonnay*

Elegant, minerality, melon and apple. Integrated French oak.


 *2019 Reserve Pinot Noir*

Mocha, dark cherry, vanilla, savoury finish. Delicate tannins.


Miso & Sesame Marinated Mushroom Burger (VG)

28

With Baby Spinach, Ribboned Cucumber, Garlic Tahini Sauce, and Steak Fries

 *2024 White Label Verdelho (VG)*

Stone fruit, pear, banana, savoury, crisp.


 *2023 Seasons Autumn Sangiovese*

Red cherry, dried herbs, earthy, subtle oak. Delicate tannins, savoury palate.

Spinach & Ricotta Bake (GF, V)

28

With Toasted Almonds, Rocket, and Chimichurri

 *2023 Edition Noir Chardonnay*

Stone fruits, peach, rockmelon fresh lemon acidity.

 *2023 White Label Cabernet Sauvignon Merlot*

Capsicum, blackcurrant, subtle French oak. Savoury tannins.

Recommendations:  White Wine  Rosé  Red Wine  Dessert Wine  Grape Juice

GF - Gluten Free | GFO - Gluten Free Option | V - Vegetarian | VG - Vegan

10% Sunday Surcharge | 15% Public Holiday Surcharge


Sides


Dish


House Salad (GF)


16

With Mesclun, Cabbage, Roasted Walnuts, Raisins and Shiso Dressing

 *2023 Edition Noir Piquepoul Blanc (VG)*

 Bright acidity, refreshing, zesty profile

 *2022 Seasons Cabernet Sauvignon*


 Blueberry, capsicum and vanilla. Delicate tannins.


Thick Cut Fries


8

With Sea Salt

 *2024 Seasons Summer Sauvignon Blanc*

 Passion fruit, apple, peach, herbaceous, and zesty acidity.

 *Stone Circle Sparkling Rosé*


 Strawberries, red cherries, with a semi-dry palate.


Toasted Sourdough


8

With Butter

 *2024 White Label Chardonnay*

 Citrus, tropical, oak, rock melon, citrus, savoury.

 *2023 Edition Noir Cabernet Franc*

 Pepper, black cherry, touch of chilli, oak, hint of earthy characters.


Shared


Dish

Grazing Platter

45

3 Cheeses, Crackers, Beetroot Relish, Olives, Pate, Pickles, Prosciutto, Seasonal Fruits

 *2024 Edition Noir Three Tiers*

 Confectionery, citrus, savoury, complex.

 *2023 Edition Noir Chambourcin*


 Red cherry, raspberry, forest floor, dried spice, subtle oak.


Cheese Board

28

3 Cheeses, Crackers, Beetroot Relish, Housemade Jam, Olives

 *2024 Edition Noir Pinot Vierge*

 Stone fruit, pear, grapefruit. Savoury palate, crisp finish.

 *2023 Edition Noir Malbec*




 Redcurrant, leather, black pepper, tobacco, French oak. Spicy tannins.

Additional

	Serve
Extra Croutes	3
Extra Crackers	3
Housemade Aioli	2
Housemade Beetroot Relish	2
Housemade Tomato Relish	2

Desserts

	Dish
Affogato (GF) With Vanilla Ice Cream, Espresso, and Frangelico  <i>Cassae</i> <i>Butterscotch, caramel and honey</i>	16
Caramelised Peaches (GF) With Raspberry Coulis, Meringue, Whipped Vanilla Cream, and Slivered Almonds  <i>Cassae</i> <i>Butterscotch, caramel and honey</i>	16
Creme Brulee (GF) With Orange & Black Sesame Compote  <i>Old Yarras</i> <i>Well matured and very complex Australian tawny</i>	16

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