



*Celebrating* **30** YEARS  
IN THE VINES

**2 COURSES 60**

**3 COURSES 70**

**FEED ME 100**

*(Each 'FEED ME' course matched with a 100ml pour of Aravina Estate Wines)*

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### ENTREE

PASTILLA OF BRAISED EGGPLANT & CHICK PEAS  
fresh figs, ras el hanout, hung yoghurt, pickled onions

CURED ORA KING SALMON  
finger lime, nori cream, cucumber, nashi,  
sprouted buckwheat DF

JAPANESE POACHED CHICKEN SALAD  
soba noodles, kimchi, avocado, black sesame, ginger DF

SLOW BRAISED PORK HOCK  
soft egg, cauliflower, piccalilli

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### MAIN

BAKED GNOCCHI  
braised chard, pumpkin, goats curd, verjuice cream

ROASTED BARRAMUNDI  
local celeriac, horseradish, charred onions,  
trout roe GF

CHARRED PORK SCOTCH  
caramelised miso, eggplant, apple, jerusalem artichoke,  
fried broccoli DF

ROASTED DUCK BREAST  
borlotti beans, parsnip, picked fresh dates,  
burnt mandarin GF

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### SWEET

CARAMELISED PEAR CAKE  
vanilla cream, candied walnuts, honeycomb, sorrel

COCONUT PANNACOTTA  
local raspberries, caramelised white chocolate GF

SLOW COOKED QUINCE  
mulled wine, cultured cream, orange, thyme, hazelnut

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### CHEESE

SELECTION OF 3 CHEESES 40  
served with breads, house-made condiments

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'Udder Delights' triple cream brie, cow's milk *adelaide sa*  
'La Tradicion' manchego (6 months), ewe's milk *spain*  
'La Fueya' blue, cow's milk *spain*

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### SIDE

QUINOA SALAD 10  
quinoa, pickled zucchini, green raisins, feta, macadamia, mint GF

ROASTED PUMPKIN 10  
honey, thyme, seeds GF/DF

STEAMED AUTUMN GREENS 10  
miso butter, miso salt GF

SHOESTRING FRIES 10  
rosemary salt GF/DF

GF - Gluten Free DF - Dairy Free

If you have a food allergy, intolerance or sensitivity, please speak to your waiter about ingredients in each dish before placing your order.