



Celebrating **30** YEARS
IN THE VINES

2 COURSES 65

3 COURSES 75

FEED ME 125 includes paired Estate wines ~100ml pour

STARTER

SOURDOUGH 10
house churned butter, confit garlic
MANZANILLA OLIVES 10 *gf/df
marinated in orange and rosemary

ARANCINI 12
mushroom, cabernet, parmesan
GRILLED CUTTLEFISH 14 *gf/df
chilli jam, vietnamese mint

ENTREE

PASTILLA OF BRAISED EGGPLANT & CHICK PEAS
fresh figs, ras el hanout, hung yoghurt, pickled onions
CURED ORA KING SALMON *df
yuzu, nori cream, cucumber, nashi, sprouted buckwheat

JAPANESE POACHED CHICKEN SALAD *df
soba noodles, kimchi, avocado, black sesame, ginger
SLOW BRAISED PORK HOCK
soft egg, cauliflower, piccalilli

MAIN

BAKED GNOCCHI
braised chard, pumpkin, goats curd, verjuice cream
ROASTED BARRAMUNDI *gf
local celeriac, horseradish, charred onions,
trout roe

CHARRED PORK SCOTCH *df
caramelised miso, eggplant, apple,
jerusalem artichoke, fried broccoli
SLOW COOKED DUCK BREAST *gf/df
honey & thyme glaze, pickled fresh dates,
borlotti beans, burnt mandarin

SWEET

CARAMELISED PEAR CAKE
vanilla cream, candied walnuts, honeycomb, sorrel
COCONUT PANNA COTTA *gf
local raspberries, caramelised white chocolate
SLOW COOKED QUINCE
mulled wine, cultured cream, orange, thyme, hazelnut

CHEESE

SELECTION OF 3 CHEESES 45
served with breads, house-made condiments
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Udder Delights triple cream brie, cows milk *South Australia*
La Tradicion manchego (6 months), ewes milk *Spain*
La Fueya blue, cows milk *Spain*

SIDE

QUINOA SALAD 14 *gf
quinoa, pickled zucchini, green raisins, feta, macadamia, mint
ROASTED PUMPKIN 14 *gf/df
honey, thyme, seeds
HERITAGE TOMATO SALAD 12 *gf
heritage tomatoes, stracciatella, pickled onions,
cooladerra olive oil
SHOESTRING FRIES 12 *gf/df
rosemary salt

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