

GLENARTY ROAD

FARM | FEAST

The ultimate Glenarty experience. A feast that celebrates the freshest produce and grass-fed meats from our farm. Alongside, local produce from our neighbours and friends.

Our menu changes often to reflect life on the farm, following the seasons and the changes that come with them. We cook over coals on our custom wood-fired grill, to honour the honest and wholesome flavours of our fresh seasonal food.

OUR PICK: WINE FLIGHT

enjoy a flight of our suggested wines to match your feast.

FOUR HALF GLASSES - \$18

SMALL GRAZING BOARD

a selection of house made small goods + freshly baked sourdough

OUR PICK : 2019 CHARDONNAY

hand picked - wild barrel ferment- gin gin clone - lemon butter - crunchy peach - verbena.

CHARRED BEETROOT

farm macadamia milk + grains

OUR PICK : 2019 FUME BLANC

wild barrel ferment - part amphora - dried fig - white peach - jasmine tea - orange blossom.

GLENARTY ROAD BBQ LAMB

parsnips, mustard jus

OUR PICKS : 2018 KERFUFFLE SHIRAZ

CHERRY JAM. DARK CHOCOLATE. DELICATE SAVOURY SPICES.

2019 GLENARTY ROAD SYRAH

dry grown - gravelly loam - dark cherry - cinnamon - liquorice

FARM CITRUS SPONGE

yoghurt + fruits

(not inc. in \$65 feast - add for \$10)

GLENARTY ROAD

VEGETABLE FARM | FEAST

The ultimate Glenarty experience. A feast that celebrates the freshest vegetables from our garden alongside local produce from our neighbours and friends.

Our menu changes often to reflect life on the farm, following the seasons and the changes that come with them. We cook over coals on our custom wood-fired grill, to honour the honest and wholesome flavours of our fresh seasonal food.

SMALL GRAZING BOARD

a selection of house made ferments, chutneys + morning baked sourdough.

OUR PICK : 2019 CHARDONNAY

hand picked - wild barrel ferment- gin gin clone - lemon butter - crunchy peach - verbena.

CHARRED BEETROOT

farm macadamia milk + grains

OUR PICK : 2018 FUME BLANC

wild barrel ferment - part amphora - dried fig - white peach - jasmine tea - orange blossom.

HOUSE MADE CAVATELLI

turnwood creek swiss + oyster mushrooms, confit garlic, parmesan + rocket

OUR PICKS : 2018 KERFUFFLE SHIRAZ

cherry jam. dark chocolate. delicate savoury spices.

2019 GLENARTY ROAD SYRAH

dry grown - gravelly loam - dark cherry - cinnamon - liquorice

FARM CITRUS SPONGE

yoghurt + fruits

(not inc. in \$65 feast - add for \$10)