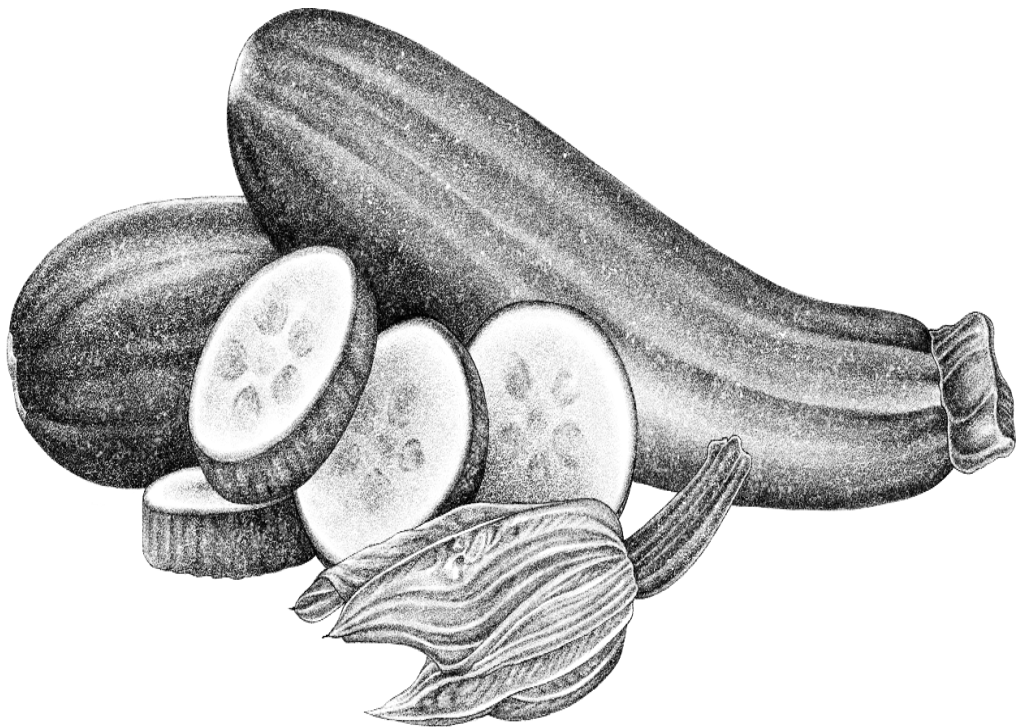




MILLBROOK
Winery



We don't buy fruit and vegetables.

Our 90-year-old orchard and heirloom vegetable garden, which is grown from last year's saved seeds, write the menu for us.

early autumn 2024

entrée, main / matching wines

70 / 20

entrée, main, dessert / matching wines

85 / 29

entrée

kitchen's choice for the table

regional verdejo

sourdough, olives & paté

marconi pepper & quinoa salad, sheep's curd ^{gf v dfo}

blood plum, raw and preserved amberjack, crazy water ^{gf df}

mixed radishes & salad onion, flat iron steak, honey butter ^{gf dfo}

choice of main

battered dill pickle, line-caught ruby snapper, egg & spud salad ^{gf dfo}

regional arneis

squashed summer squash, pan-fried ricotta gnocchi, tiger prawns

regional fiano

berbere spiced eggplant, today's cut of pork, sage oil ^{gf}

single vineyard shiraz

snake beans, roasted lamb saddle, skordalia, aged feta ^{gf dfo}

estate shiraz viognier

grilled plums, quarter wagin duck, almond tarator ^{gf df}

regional grenache shiraz mourvèdre

deep fried banana paprikas for the table ^{gf dfo}

choice of dessert

fermented plum stone jelly, jersey pannacotta, fennel seed syrup ^{gf}

restaurant exclusive liqueur viognier

fig & marmalade bakewell tart, chocolate crémeux

limited release pedro ximenez

bits & bobs from the property, cambray cheese

matching wine flight