

Valentines

Love & friendship is in the air cupid's arrow; flying everywhere chocolates & flowers, hugs & kisses let's all celebrate saint valentines' wishes

Join The Winery for this hallmark day, as we bring you a beautiful 4 course degustation menu with a complimentary glass of champagne upon arrival.

\$95 per person

- bookings are essential -

THE WINERY DEGUSTATION

\$85 PP | \$125 PP with wine

Fresh albacore tuna,
apple, chilli, witlof leaves

BBQ octopus tentacles,
beetroot tzatziki, kipflers, mint

Spiced zucchini flowers,
stuffed with grilled corn,
pickled kipfler potato & globe artichoke salad

Pan seared fish of the day,
pea puree, spring vegetables, tomato concasse, basil

Pavlova
finger lime meringue, passionfruit, berries, vanilla

Cheese board,
green apple chutney, grapes

Available for 2-6 persons
ask your wait staff now

STARTERS & SHARES

Oysters, eshallot vinaigrette, lemon	single 4.5
Bread basket, mt. zero oil, meander valley salted butter	9
Warm marinated mt. zero olives	10
Buffalo ricotta, house pickled radish, country loaf, native salt, mint, chilli, lemon	18
Chicken parfait, eggplant relish, mustard fruits, pickle, toast	23
Squid rings, sumac, lemon, aioli	19
Sausage roll, veal & chorizo, tomato chili jam	19
Warm chickpea dip, semi-dried tomato, caramelised onion, grilled pita bread	16
Rockmelon & prosciutto di parma, chilli hung yoghurt, mint	17
Silverbeet & spinach arancini, 4 cheeses', lemon	18
BBQ octopus tentacles, beetroot tzatziki, kipflers, mint	25
Fresh albacore tuna, apple, chilli, witlof leaves	16

BOARDS

Salumi board (Choose from 3 or 5 Salumi)	21 / 29
served with grissini, basil, olives, kiss peppers	
Mixed meat board	44
smoked andouille sausage on mustard fruit purée, free range chorizito with green peppercorn mustard, nduja paste, chicken parfait, toast	

SALADS & SOUP

Chefs secret spiced chicken salad, butter lettuce, candied pecans, fresh strawberries, goat cheese, strawberry balsamic dressing	28
Watermelon & feta salad, butter lettuce, soft herbs, grapes, muscatel, olive, sunflower seeds	24
Spring vegetable soup, crisp baby vegetables, chervil, country loaf & butter	20

Sandwiches

Available until 5pm

Wine burger, wagyu pattie, red wine onions, lettuce, tomato, pickle, blue cheese, american cheddar, fries	25
Smoked brisket, garlic sauerkraut, pickles, mustard, fries	25

VEGAN

Spiced battered cauliflower florets, chilli, vegan aioli	14
Spiced zucchini flowers stuffed with grilled corn, pickled kipfler potato & globe artichoke salad	25
Orecchietti pasta, miso & basil pesto, blistered tomatoes, green olive	26

MAINS

Confit duck maryland, cinnamon roasted pumpkin, native barilla bower spinach, spiced jus	34
Housemade vegetarian lasagne, silverbeet, pumpkin, goat cheese, ricotta, mixed leaf salad	28
Risotto of rich beetroot, gorgonzola cream, basil	30
Pan seared fish of the day, pea puree, spring vegetables, tomato, basil	36
Chef's BBQ chicken, rustic slaw, garlic sauce, lemon	29
Sausage ragu, penne pasta, tomato, chilli	30

FROM THE GRILL

Steak frites, 250g striploin, cafe' de Paris butter, rustic fries, jus	39
Lamb back strap, oregano, wattle seed, quinoa, roast vegetables, aged balsamic	42
Eye fillet, 180g grain fed, potato gratin, spinach, roast onion, jus	52
Wagyu rump, 250g mb.s 7+, parsnip purée, green peppercorn mustard, hand cut chips, jus	49
The tomahawk, 1.2kg Cape Grim grass fed prime rib, jus, selection of mustards	120

Ask your waiter for some mustards to go with your steak
Please allow for cooking time for grill items

SIDES

Potato & rosemary gratin	12
Rocket salad, parmesan, aged balsamic	12
Sweet potato fries, aioli	13
Steamed greens, chilli, garlic	12
Fries, tomato sauce	12

5pm onwards DAILY SPECIALS

Double Steak MONDAY

Chef's Chopboard TUESDAY

Wine Down WEDNESDAY

Butchers Cut THURSDAY

\$99. Magnums FRIDAY (4-7PM)

Winery Picnic SATURDAY (12-3PM)

- bookings are essential -

\$10. Spritz SUNDAY

Bottomless Bellinis SATURDAY & SUNDAY

- bookings are essential -

Please speak to our staff as soon as possible should you have any allergies or dietary needs.



FOOD. WINE. FUN. MUSIC. ARTS. CULTURE.

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