

THE WINERY'S

Melbourne Cup

November is just around the corner! Join us for 'the race that stops the nation' on Tuesday 7th November 2017.

\$130 per person

includes a glass of champagne on arrival & a delectable 4 course menu.

Bookings essential for what is one of our favourite days on the calendar!

DAILY SPECIALS

From 5pm

MONDAY DOUBLE STEAK FRITZ

TUESDAY CHEF'S CHOPBOARD

THURSDAY BUTCHERS CUT

FRIDAY \$99 MAGNUMS

SATURDAY WINERY PICNIC

SUNDAY \$10 SPRITZ

STARTERS & SHARES

- Oysters*, eshallot vinaigrette, lemon single 4.5
- Bread basket*, Mt Zero oil 9
- Warm marinated Mt Zero olives*, 10
- Buffalo ricotta*, house pickled radish, country loaf, native salt, mint, chilli, lemon 21
- 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*, paprika, coriander, pita bread 16
- Local burrata*, toasted flat bread, lemon, native salt 15
- Porcini arancini*, aioli, lemon 18
- BBQ octopus tentacles*, beetroot tzatziki, kipflers, mint 25
- Raw yellow fin tuna crostini*, nashi pear, horseradish, seeded baguette 16

BOARDS

- Salumi board* (Choose from 3, 5 or 7 Salumi) 21 / 29 / 37
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

- Chef's secret spiced chicken salad*, butter lettuce, witlof, nashi pear, balsamic onions, grilled corn, seeded mustard dressing 28
- Roast root vegetable salad*, buffalo mozzarella, salt bush, crusty bread, capers, aged balsamic 24
- French onion soup*, grilled mont rouge, crusty bread 24

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, sourdough, fries 25

VEGAN

- Spiced battered cauliflower florets*, chilli, vegan aioli 14
- Stuffed braised tomato*, lentils, native saltbush, red pepper sauce 24
- Orecchietti pasta*, miso & basil pesto, blistered tomatoes, green olive 26

MAINS

- Confit duck maryland*, cinnamon roasted pumpkin, native barilla bower spinach, spiced jus 34
- Salmon fillet*, cloudy bay clams, smoked salmon, spinach, lemon butter sauce 38
- Risotto of house salted blue eye cod*, basil, fennel, tomato, garlic 37
- Pan seared fish of the day*, hand cut chips, crisp young salad, lemon butter sauce 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 53
- 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
- Rustic fries*, tomato sauce 13

THE WINERY DEGUSTATION

\$85 PP | \$125 with wine

- Raw yellow fin tuna crostini*, nashi pear, horseradish, seeded baguette
 - BBQ octopus tentacles*, beetroot tzatziki, kipflers, mint
 - Stuffed braised tomato*, lentils, native saltbush, red pepper sauce
 - Confit duck maryland*, cinnamon roasted pumpkin, native barilla bower spinach, spiced jus
 - Pavlova*, Frangelico cream, kiwi fruit, berry compote
 - Cheese board*, green apple chutney, grapes, honeycomb
- Available for 2-6 persons

DESSERTS

- Chef's lemon pie*
pine nut pastry, double cream, meyer lemon flakes 14
- Pavlova*
Frangelico cream, kiwi fruit, berry compote 12
- Chocolate mousse*
freeze dried raspberries, chocolate soil, coffee cream 16
- Chocolate walnut brownie*
pistachio soil, caramel sauce, chocolate sauce, burnt caramel ice cream 15
- Cheese board* 27 / 37 / 45
Choose from 3, 5 or 7 cheeses
served with soft & hard bread, green apple chutney, grapes, honeycomb



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

[f](#)/THEWINERYSURRYHILLS

[@](#)THEWINERYSURRYHILLS
