



OPENERS

- Giggly Rose,**
Tanqueray Gin, rose, mint, lemon, bubbles 18
- Aperol Spritz,**
Aperol, Prosecco, orange 14
- Americano Australiano,**
Regal Rogue Vermouth,
Campari, soda, lemon, olive 15
- Gensen Karakuchi Sake** 10
- Perrier-Jouët**
Grand Brut Champagne 19

Sandwiches

Available until 5pm

- Tomato tartine**
buffalo mozzarella, basil, balsamic 18
- Prawn roll**
poached prawns, roasted chilli, avocado,
aoli, butter lettuce, fries 26
- The burger**
wagyu mince patty, gruyere, pickles,
caramelised pancetta, fries 26

TIN TO TABLE

The European tradition of carefully preserving seafood in cans is often seen as more exquisite than their freshly cooked counterparts.

- Sardines,** Italian assorted flavours 25
- Octopus, mussels or calamari,**
Spanish fruto del mar 32

All served with house made onion jam,
pickled chillies, grilled bread

SHARE PLATES

- Oysters,** eshallot vinaigrette, lemon single 4.5 dozen 42
- Chicken parfait,** eggplant relish, pickles, grilled bread 21
- White bean dip,** garlic, lemon, rosemary, pita bread 14
- Ricotta basket,** radish, chilli, salt, rosemary & olive bread 19
- Porcini arancini,** goats cheese, parmesan, gorgonzola, aioli 18
- Sausage roll,** veal & chorizo, tomato & chilli relish 19
- Squid rings,** sumac, lemon, aioli 19

ENTRÉES

- Burrata,** asparagus, zucchini, peas, lemon 16
- Cured ocean trout,** pickled beetroot, dill, labna, rye 18
- Wagyu bresaola,** grana padano, chutney 16
- White fish carpaccio,** ruby grapefruit, radish, chilli,
basil, flowers, avocado mousse 18

— VEGAN —

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|--|--------|------|
| | Entree | Main |
| Spiced roast cauliflower steak, lemon, olive oil,
quinoa, pomegranate, mint | 16 | 28 |
| Stuffed bell pepper & zucchini, rice pilaf, tomato sugo | | 28 |
| Casarecce pasta, homemade rocket & basil pesto,
tomato, green olive, chilli, candied walnuts | | 28 |

SALADS

- Chicken salad,** chef's spiced chicken, basil, pistachio, nectarines,
balsamic jam, seeded dressing 28
- Mozzarella salad,** pomegranate, heirloom tomato, mint,
butter lettuce 24
- Salmon salad,** cherry tomatoes, avocado, chervil, red onion,
candied walnuts, cucumber, apple cider dressing 28

MAINS

- Lamb rump,** espresso spring onions, pea puree,
fresh peas, tzatziki, dill 36
- Pan seared white fish,** pea puree, sugar snap peas,
pea tendrils, white anchovy salsa verde 34
- Duck breast,** celeriac puree, raspberry, red vein sorrel, cherry jus 34
- Sausage ragu,** penne rigate, grana padano 28
- BBQ spiced chicken,** rustic slaw, garlic sauce, lemon 29
- Crispy salmon fillet,** fennel, watercress, dill, sweet cider vinaigrette 30

FROM THE Grill

- 250g Sirloin Steak Frites**
Riverina, 120 day, grass fed, shoestring fries, cafe' de Paris butter, jus 38
- 200g Scotch Fillet Tagliata**
Riverina, 120 day grain fed, heirloom tomatoes, oyster
mushroom, green peppercorns, eschallots, aged balsamic 40
- 250g Wagyu Rump**
Northern Victoria, MBS 6+, parsnip puree, hand cut chips,
green peppercorn mustard, jus 44
- 500g Ribeye Cutlet**
Riverina, 120 day grain fed, hand cut chips, selection of mustards, jus 65
- 800g Butterflied Leg of Lamb**
Great Southern Regions, grass fed, rosemary & sumac marinated,
tzatziki, cucumber salad 70

SIDES

- Steamed asparagus,** lemon, gremolata 12
- Sweet potato fries,** rosemary salt 12
- Summer leaf salad,** radish, raw green beans, mimosa dressing 10
- Shaved cucumber,** dill, white balsamic 10
- Spiced BBQ zucchini,** tzatziki 10

Bottomless Bellinis

Mastering the art of the long ladies lunch..

Just \$70 gets you 3 fabulous courses
& 3 hours of Bottomless Bellinis.

Every Saturday & Sunday in the
Champagne Room.

Bookings essential.

DESSERTS

- Chocolate brownie,**
caramel icecream, choc sauce, pistachio soil 14
- Marshmallow & choco pie,**
raspberry, caramel sauce, cream, peanut 14
- Coconut panna cotta,**
honey poached nectarine, lemon curd,
lavender, almond shortbread 14
- Chef's cheeseboard,**
selection of daily cheese, truffle honey,
nectarines, chutney, lavosh 26

DAILY SPECIALS

From 5pm

- Monday** - Double Steak Frites
- Tuesday** - Chef's Big Chop Board
- Wednesday** - Wine Flights
- Thursday** - Butcher's Cut
- Friday** - CARAFETernoon
- Saturday Lunch** - Girls Picnic (Bookings essential)
- Sunday** - \$10 Spritzes

WINERY BOARDS

What goes well with wine? Food! The key to enjoyment is to stimulate every taste bud and to create the right balance. We have eliminated the guess work for you with wines to match each board chosen from our ever changing list. Ask a Winery staff member which wine we love today.

Light bodied 30

Triple cream brie, Maffra cheddar,
fennel & garlic salami, capocollo, lavosh,
green apple chutney, muscatels

Medium bodied 35

French goat's cheese, Shadows of Blue,
L'Artisan Fermier Smearred Rind, Nduja salami,
tartufo salami, eggplant relish, grilled bread, honey comb

Full bodied 40

Holy Goat soft white mould, gorgonzola
piccante, Heidi raclette, prosciutto, wagyu
bresaola, chicken parfait, pickles, grilled bread