

Starters & Shares

Oysters , eshallot vinaigrette, lemon	single 5
Bread basket , alto extra virgin olive oil, salted butter	9
Marinated alto olives	10
Baby beetroots , pepperberry goats cheese, spring onion, beetroot sauce	18
Charred watermelon , buffalo mozzarella, basil, sour cherry croutons, red wine vinegar	21
Squid rings , native lemon myrtle, native pepper	20
Sausage roll , veal & chorizo, tomato chilli jam	19
Chicken liver parfait , eggplant relish, mustard fruits, grilled bread	24
Silverbeet arancini , four cheeses, lemon, aioli	18
Smoked lamb meatballs , bush tomato sugo	19

Boards

Salumi board , cacciatore, lonza, fennel & garlic served with grissini, basil, olives, pickled peppers	22
Cheese board , soft, hard & blue cheeses served with lavosh, sour cherry toast, fig chutney	29
Mixed meat board , smoked andouille sausage on mustard fruit purée, free range chorizito with green peppercorn mustard, nduja paste, chicken parfait, grilled bread	45

Vegan

Spice battered cauliflower florets , chilli, vegan aioli	15
Zucchini noodles , cherry tomato, avocado sauce, chilli, baby spinach, crushed macadamia	26
Asparagus risotto , preserved lemon, fennel, sugar snap pea, broccoli purée, bush tomato seasoning	28
Chickpea hummus , roast pine nuts, lemon olive oil, pita	16

SANDWICHES (Available until 5pm)

Triple smoked pulled pork , coleslaw, herb yoghurt, coriander, tomato chilli jam & fries	25
Wine burger , wagyu pattie, red wine onions, lettuce, tomato, pickle, blue cheese, american cheddar & fries	25



“Bring Me Food”

\$65 per person | minimum 4 people.
(sharing banquet style set menu applies to whole table)

starters to share

- Sausage roll**, veal & chorizo, tomato chilli jam
- Silverbeet arancini**, four cheeses, lemon, aioli
- Chickpea hummus**, roast pine nuts, lemon olive oil, pita
- Charred watermelon**, buffalo mozzarella, sour cherry croutons, red wine vinegar

Mains

Confit duck maryland , watercress, fennel, orange & fig sauce	35
Housemade ricotta cannelloni , jerusalem artichoke, salsa verde, bush tomato sugo	28
Potato gnocchi , wild mushrooms, white wine sauce, pecorino	32
Pan seared fish of the day , asparagus, summer squash, radish, show pea tendrils, tomato passata, beurre blanc, red wine vinegar	38
Harissa glazed 1/2 chicken , chinese broccoli, herb yoghurt	30
Herb crumbed pork neck , sriracha coleslaw, chervil, native mint	25

Something Lighter

Chicken salad , fresh peach, feta, mint radicchio, baby cos lettuce	26
Ricotta tartine , blistered grape tomatoes, ricotta, rocket, nudja salami spread, balsamic glaze	22
Grilled tuna steak , green beans, basil, flaxseed dressing	27
Prawn cocktail , avocado, rockmelon, old bay spice, native finger lime	24

FROM THE GRILL

Steak frites , 250g striploin, cafe' de paris butter, shoestring fries, jus	40
Lamb rump , roast peppers, burrata, wattle seed, basil	42
Eye fillet , 180g grain fed, paris mash, red wine onion, bernaise sauce, jus	52
Beef tenderloin minute steak , green peppercorn, rocket, radicchio, chilli, balsamic dressing	36
Plate size flounder , bbq calamari, watercress, native samphire, tarragon beurre blanc	50

Feel free to ask your waiter for mustards to go with your steak.
Please allow for cooking time for grill items

Sides

Rocket salad , parmesan, aged balsamic	10
Charred broccolini , lemon olive oil	12
Sweet potato fries , aioli	13
Shoestring fries , tomato sauce	13
Paris mash , truffle oil, chives	12

mains & sides to share

- Pan seared fish of the day**, asparagus, summer squash, radish, show pea tendrils, tomato passata, beurre blanc, red wine vinegar
- Harissa glazed chicken**, chinese broccoli, herb yoghurt
- Rocket salad**, parmesan, aged balsamic
- Shoestring fries**, tomato sauce

individual dessert

- Chocolate brownie**, cookie crumb, salted caramel ice cream

Desserts

Bread & butter pudding, custard, brown sugar, rum soaked raisins	15
Cheeseboard, soft, blue & hard chesses served with lavosh, sour cherry toast, grapes, apple relish	29
Milk chocolate delice, raspberry, caramelised hazelnuts	15
Chocolate brownie, cookie crumb, salted caramel ice cream	15
Pavlova, finger lime meringue, passionfruit, vanilla	14
Winery cheesecake, baked cheesecake, pear, spiced strusel	17



Daily Specials

<i>Double Steak</i> MONDAY (From 5pm)	<i>Super food</i> TUESDAY (From 5pm)
<i>Je T'aime</i> WEDNESDAY (From 5pm)	<i>Wine 'Meats' Cheese</i> THURSDAY (From 5pm)
<i>\$99 Magnums</i> FRIDAY (4-7pm)	<i>\$10 Spritz</i> SUNDAY (All Day)
<i>Bottomless Bellinis</i> SATURDAY & SUNDAY (Lunch Only)	

FOOD
WINE
FUN
MUSIC
ARTS
CULTURE

All day menu available Thursday to Saturday 12:00pm-10:30pm
+ Sunday to Wednesday 12:00pm-10:00pm.
Limited menu available until 11:30pm 7 days.

All card payments attract a 0.072% merchant fee.



Up Coming Celebrations

THE WINERY CELEBRATES VALENTINES DAY

Today we are obliged to be romantic
And think of yet another valentine.
We know the rules and we are both pedantic:
Today's the day we have to be romantic.

Our love is old and sure, not new and frantic.
You know I'm yours and I know you are mine.
And saying that has made me feel romantic.

Romance someone special with a
Glass of Perrier Jouet Champagne
+ 4 unforgettable courses
\$95 per person

Bookings are essential
(02) 8322 2007

THE WINERY CELEBRATES MARDI GRAS

If history has taught us anything,
its guaranteed to be a good time!

From the 26th February - 1st March, The Winery
brings you 4 nights of Iconic celebrations.
Turning our Garden into a stage for some of the
best shows in Sydney in the lead up to the final
parade.

\$30 General admission tickets available online.
\$5 donation from every ticket will go to
BlackDog Charity

tickets are essential & can be purchased at
www.thewinerysurryhills.com.au

THE WINERY CELEBRATES INTERNATIONAL WOMENS DAY

"I believe in being strong when everything seems
to be going wrong. I believe that happy girls
are the prettiest girls. I believe that tomorrow is
another day, and I believe in miracles."
— Audrey Hepburn

Join us on Friday 8th March for a
Champagne Masterclass & Dinner
in celebration of women across the world.
\$250 per person
includes 4 stunning courses & 6 glasses of
Champagne from the very exclusive Mumm Cellar
only accessible by
"family & friends" of Mumm
10% of tickets are donated to
"Dress for Success"

Reservations are essential
www.thewinerysurryhills.com.au
or call (02) 8322 2007

FOOD
WINE
FUN
MUSIC
ARTS
CULTURE