



ANTIPASTI

GRILLED SOURDOUGH	8
Extra virgin olive oil	
STRACCIATELLA (GF, V)	12
Extra virgin olive oil, salt flakes, parsley	
ORGANIC HALOUMI (GF, V)	15
Truffle honey	
ARTICHOKES (GF, VE)	7
Thyme & lemon	
WARM MIXED OLIVES (GF, VE)	6
CHICKEN LIVER PARFAIT (GF)	14
Eggplant relish	
GRILLED CHORIZO (GF, DF)	9
AGED PROSCIUTTO (GF, DF)	12
'NDUJA (GF, DF)	8

SHARES & SNACKS

SYDNEY ROCK OYSTERS (GF, DF)	5.5
Mignonette, lemon	
KING FISH CRUDO (GF, DFO)	22
Lemon parsley and caper dressing, shaved parmesan	
POACHED TIGER PRAWN LETTUCE	21
CUPS (GF, DF)	
Tomato, chilli, lime	
PORTOBELLO MUSHROOM TORTILLAS (VE) ...	15
Spiced quinoa mince, asparagus, avocado, sriracha chilli, coriander	
POLENTA FRIES (GF, V)	14
Parmesan, aioli	
OLD BAY CAULIFLOWER FLORETS (VE)	15
Vegan aioli, chilli sambal	
GRILLED CALAMARI (GF)	20
Zucchini, asparagus, potato, peas, basil pesto, lemon	
SMOKED LAMB MEATBALLS	21
Bush tomato sugo, grilled sourdough	
SAUSAGE ROLL	16
Veal, chorizo, tomato chilli jam	
PORCINI ARANCINI (V)	14
Four cheese, aioli, lemon	

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

DF = Dairy Free GF= Gluten Free
V = Vegetarian VE = Vegan O = Option

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MAINS

- STUFFED BABY VEGETABLES (VE).....23
Toasted almonds, tomato & herb rice,
arrabiata sauce
- ROAST KENT PUMPKIN (VE).....22
Grilled broccolini, kale, edamame &
pepita pesto, apple cider dressing
ADD CHICKEN 6
- CAESAR SALAD (GFO, DFO).....22
Cos lettuce, grilled bacon, croutons,
parmesan cheese, caesar dressing
ADD CHICKEN 6
- ROASTED DUCK BREAST (GF, DF).....32
Pear, witlof and purple cabbage,
balsamic soaked currents, apple
cider dressing
- FISH OF THE DAY (GF, DFO).....34
Heirloom tomatoes, lemon extra virgin
olive oil, basil, parsnip puree
- MOULES MARINIERE (GFO).....25
Mussels cooked in a riesling cream
sauce, sourdough bread
- PARSLEY & SHALLOT LINGUINE.....26
Stracciatella, green pea, native
pepper, chilli oil

SIDES

- FRENCH FRIES.....12
Tomato sauce
- SWEET POTATO FRIES.....12
Sour cream, sweet chilli
- ROASTED KIPFLER POTATOES.....14
Rosemary, garlic aioli
- BROCCOLINI.....14
Lemon, olive oil
- ROCKET.....10
Aged balsamic, parmesan

FROM THE GRILL

- LAMB TOMAHAWKS (2) (GF, DF).....31
Parsley and garlic marinade - kipfler
potato, artichoke, olive
- 250G STEAK FRITES (GF).....38
Pinnacle MB2+ Top sirloin grass fed,
French fries, sauce au poivre
- 400G T-BONE (GF).....42
Southern Prime, French fries,
Café de Paris butter
- ANGUS BEEF BURGER.....25
American cheddar, lettuce, tomato,
red onion, burger sauce
- SMOKEY KALE & QUINOA BURGER (VE)....23
Beetroot, mushroom, avocado, lettuce,
tomato, on damper
- LEMON HONEY ½ CHICKEN (GF, DF).....29
Green beans, basil, eshallots, lemon
sherry dressing

DESSERTS

- GIN & TONIC CHEESECAKE.....14
Hendrick's Gin, blueberries
- CANNOLI OF THE WEEK.....10
Ask a member of the team for this weeks
- CHOCOLATE BROWNIE.....15
Cookie crumb, salted caramel ice cream
- CHEESEBOARD.....25
Soft blue & hard cheese, served with
lavosh, sour cherry toast, grapes &
apple relish
- Gluten free bread available*