

BOTTOMLESS BRUNCH

SHARING

TUSCAN FLATBREAD, WARM MIXED ALTO OLIVES (GF, VE)

FAUX GRAS PARFAIT (DF, V, VEO, GFO)

Mushroom, walnut & lentil pate, shallot

CHEFS CHEESE SELECTION

Fig jam, poppy seed lavosh

VEAL & CHORIZO SAUSAGE ROLL

Chilli jam

MAINS

MISO & BASIL PESTO PASTA (VE, GFO)

Orecchiette, semi dried tomato, green olive

WAGYU BEEF SLIDER

American cheddar, burger sauce, pickle

ROCKET, PEAR & WALNUT SALAD (GF)

Aged balsamic, grana padano

FRENCH FRIES (DF, GF)

Tomato ketchup

DESSERT

TIRAMISU

Enough said

WASHED DOWN WITH

Bellini's or House Wine (Sparkling,
Sauvignon, Rose or Cab Sauv)

A surcharge of 10% applies on Sundays and 15% on Public Holidays



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