



## \$25 DAILY SPECIALS

MONDAY	RAGU & WINE
TUESDAY	MUSSELS POT & WINE
WEDNESDAY	PIE & PINOT

V - VEGETARIAN VG - VEGAN  
GF - GLUTEN FREE DF - DAIRY FREE O - OPTION

### entrees & shares

MARINATED ITALIAN OLIVES (GF, V, VG, DF)	8
SOURDOUGH (VGO, V, DFO) Meander Valley salted butter	10
SYDNEY ROCK OYSTERS ½ DOZ – DOZEN Classic mignonette	28/52
RAW TUNA CRUDO (GF, DFO) Avruga caviar, egg yolk sauce, caper mayo	24
HERB & POLENTA CRUMBED ZUCCHINI FLOWERS (4) (V) Ricotta, lemon	28
GOATS CURD & BEETS (V, GF) Mint, dill, pistaccio dukkah	18
BURRATA (GFO) 24 month aged prosciutto, grissini	25
BBQ OCTOPUS (GF, DFO) Kale pesto, lemon	25
GRILLED HERVEY BAY SCALLOPS (GF, DFO) Garlic-herb butter	28
CHICKPEA DIP (GFO, V, VG, DF) Sweet paprika, pita	14
CALAMARI (GF, DF) Red pepper relish, lemon, parsley	19
CRISPY SPINACH, RICOTTA & PINE NUT RAVIOLI (V) Sugo, parmigiano, fried basil	17
THE WINERY SAUSAGE ROLL Veal & Chorizo, tomato chilli jam	16
CHICKEN LIVER PARFAIT (GFO) Pickles, fig jam, toasted sourdough	18

### WINERY BOARD

55

Marinated Italian olives, Sydney Rock oysters, chickpea dip, grilled pitta, burrata cheese, chicken liver parfait, pickles, fig jam, sourdough

A surcharge of 10% applies on Sundays & Public Holidays  
All card payments attract a 0.72% merchant fee

to share

MARINATED ITALIAN OLIVES (GF, V, VG, DF)

CHICKPEA DIP (GFO, V, VG, DF)

Sweet paprika, pita

GRILLED HERVEY BAY SCALLOPS (GF, DFO)

Garlic-herb butter

CRISPY SPINACH, RICOTTA  
& PINE NUT RAVIOLI (V)

Sugo, parmigiano, fried basil

mains

BARRAMUNDI (GFO, DFO)

Portobello, sour garlic, pangratatto

SPICED CHICKEN SALAD (GFO, DF)

Young salad greens, farro, tomato, red onion, lemon vinaigrette

SHOESTRING FRIES (GF, VG, DF) Ketchup

dessert

TRIPLE CHOCOLATE BROWNIE

Vanilla bean ice cream, chocolate sauce

\$65PP BRING ME FOOD

### mains

PURPLE POTATO GNOCCHI (VG, GF) Yellow pepper, brussel sprouts	24
BUTTERNUT PUMPKIN SALAD (GFO, DFO, V, VGO) Farro, broccoli, avocado, feta, roasted peppers Add Chicken +6	20
SLOW-BRAISED BEEF CHEEK RAGU (GFO, DFO) Calamarata, cavolo nero, parmigiano	28
BARRAMUNDI (GFO, DFO) Portobello, sour garlic, pangratatto	33
LAMB RUMP (GFO, DFO) Potato gnudi, herb yoghurt, pancetta, peas, wood ear mushroom	36
TAJIMA WAYGU BEEF BURGER (GFO, DFO) Cheddar, lettuce, tomato, onion, fries, dill mayo Available with Beyond meat pattie extra	26
STEAK FRITES (GFO, DFO) Cafe de Paris butter, red wine jus & fries	
250G PINNACLE MBS2+ MSA TOP SIRLOIN	37
600G BLACK ANGUS GRAINGE MSA T-BONE	89

### sides

TRUFFLE FRIES Parmigiano (DFO)	16
STEAMED GREENS Chilli, garlic (VG, GF)	12
GARDEN SALAD (VG, GF) Young salad greens, tomato, lemon vinaigrette	10
ROCKET, PEAR & WALNUT SALAD Aged balsamic, parmigiano (VGO, GF, DFO)	12
SHOESTRING FRIES Tomato sauce (VG, DF)	16

### dessert

CARAMELISED WHITE CHOCOLATE MOUSSE (GF) Hazelnut dacquoise, macadamia crunch, raspberry curd	12
WINTER FRUITS/STONE FRUITS (VG, GF) Walnut buckwheat crumble, almond milk	12
TRIPLE CHOCOLATE BROWNIE Vanilla bean ice cream, chocolate sauce	12