



## ORDER & PAY

SCAN THE QR CODE  
TO VIEW & ORDER  
FROM YOUR TABLE



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

### entrees & shares

- MARINATED OLIVES (VG, GF) 8
- SMOKED EGGPLANT DIP (VG) 14  
Extra virgin olive oil, pita
- SYDNEY ROCK OYSTERS (GF, DF) 4.5EA  
Classic mignonette (minimum 2)
- GRILLED OLIVE BREAD (V) 11  
Herb mascarpone
- KINGFISH CRUDO (GF) 25  
Pickled peach, chilli, crème fraiche, lemon balm & black sesame
- POTATO CROQUETTES (V) 22  
Pimento, Manchego, saffron aioli
- HALOUMI CHEESE (V, GF) 24  
Heirloom tomato, micro basil, artisan honey dressing
- BUFFALO MOZZARELLA (V, GF) 25  
Grilled peaches, shaved zucchini, smoked almonds, vincotto dressing
- BBQ OCTOPUS (DF) 25  
Pomegranate, baby cucumber, black barley, romesco sauce
- GRILLED HERVEY BAY SCALLOPS (GF) 28  
Garlic-herb butter
- SALT & PEPPER CALAMARI (GF, DF) 19  
Rocket, lemon aioli
- CRISPY SPINACH RICOTTA AND PINE NUT RAVIOLI (V) 17  
Sugo, parmigiano, fried basil
- THE WINERY SAUSAGE ROLL 16  
Veal and chorizo, tomato chilli jam
- CHICKEN LIVER PARFAIT 18  
Pickles, fig jam, toasted schiacciata

### WINERY BOARD 55

Marinated olives, Sydney Rock oysters 2ea, Smoked eggplant dip, grilled pita, Buffalo mozzarella, chicken liver parfait, pickles, fig jam, grilled olive bread & herb mascarpone

to share

- MARINATED OLIVES (VG GF)
- SMOKED EGGPLANT DIP (VG)  
Extra virgin olive oil, pita
- HALOUMI CHEESE (V, GF)  
Heirloom tomato, micro basil, artisan honey dressing

\$65PP

### BRING ME FOOD

- GRILLED HERVEY BAY SCALLOPS (GF)  
Garlic-herb butter

mains

- GRILLED BARRAMUNDI (GF, DF)  
Crispy cauliflower, black olives, artichokes, pine nuts, soft herb dressing
- PORK SCHNITZEL  
Kipfler potato, rocket, apple cream, lemon
- STEAK FRIES, LEMON AIOLI (V, GF)

- DRESSED MIX LEAVES (VG)  
Heirloom tomato, house dressing

dessert

- TRIPLE CHOCOLATE BROWNIE  
Vanilla-bean ice cream, chocolate sauce

### mains

- RICOTTA GNOCCHI (V) 24  
Asparagus, dried tomato, pumpkin, sage, lemon butter
- BEEF CHEEK RAGU 28  
Rigatoni, cavolo nero, parmigiano
- GRILLED BARRAMUNDI (GF, DF) 33  
Crispy cauliflower, black olives, artichokes, pine nuts, soft herb dressing
- ROAST PUMPKIN (VG) 20  
Farro, mint, rocket, Smoky coconut sauce, puffed amaranth
- PORK SCHNITZEL 34  
Kipfler potato, rocket, apple cream, lemon
- TAJIMA WAGYU BEEF BURGER 26  
Cheddar, burger sauce, lettuce, tomato, onion, fries
- 250G PINNACLE MBS2+ MSA TOP SIRLOIN 37
- 600G BLACK ANGUS GRAINGE MSA T-BONE 89  
Choice of Steak frites served with cafe de paris butter, red wine jus, and steak fries (GF)

### sides

- TRUFFLED STEAK FRIES (V, GF) parmigiano 16
- STEAMED GREENS (VG) 12  
Chilli, garlic
- DRESSED MIX LEAVES (VG) 10  
Heirloom tomato, red wine vinaigrette
- ROCKET, PEAR AND PINE NUT SALAD (V, GF) 12  
Aged balsamic, parmigiano
- STEAK FRIES (V, GF) 12  
Lemon aioli

dessert

- PINACOLADA MOUSSE (V) 12  
Coconut cake, pineapple sauce
- CARAMELIZED ROASTED PEACH (VG, GF) 12  
Almond, buckwheat crumble
- TRIPLE CHOCOLATE BROWNIE 12  
Vanilla-bean ice cream, chocolate sauce
- CHEESEBOARD (GFO) 30  
soft, blue and hard cheese, served with lavosh, grapes, fig & apple relish

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