

LA DI DA MENU

ENTREES | TO SHARE

MARINATED OLIVES

THE WINERY SAUSAGE ROLL

Veal and chorizo, tomato chilli jam

BUFFALO MOZZARELLA (V, GF)

Grilled peaches, shaved zucchini, smoked almonds, vincotto dressing

KINGFISH CRUDO (GF)

Pickled peach, chilli, crème fraiche, lemon balm & black sesame

MAINS | CHOICE OF

RICOTTA GNOCCHI (V)

Asparagus, dried tomato, pumpkin, sage, lemon butter

ROAST PUMPKIN (VE)

Farro, mint, rocket, smoky coconut sauce, puffed amaranth

GRILLED BARRAMUNDI (GF, DF)

Crispy cauliflower, black olives, artichokes, pine nuts, soft herb dressing

STEAK FRITES 250G PINNACLE MBS2+ MSA TOP SIRLOIN (GF, DFO)

Red wine jus

ON THE SIDE | TO SHARE

STEAK FRIES (V, GF)

Lemon aioli

DRESSED MIX LEAVES (VE)

Heirloom tomato, house dressing

ALTERNATE DROP DESSERT

TRIPLE CHOCOLATE BROWNIE

Vanilla-bean ice cream, chocolate sauce

PINACOLADA MOUSSE

Coconut cake, pineapple sauce

Please make a member of the team aware of any dietary requirements

DF = Dairy Free | GF = Gluten Friendly | V = Vegetarian

VE = Vegan | O = Option

A surcharge of 10% applies on Sundays and Public Holidays

All card payments attract a 0.72% merchant fee

Please note this menu becomes alternate drop main for groups of 40 and over



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