



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

entrees & shares

- MARINATED OLIVES (VG, GF) 8.5
- SMOKED EGGPLANT DIP (VG) 14
Extra virgin olive oil, pita
- SYDNEY ROCK OYSTERS (GF, DF) 29/54
Classic mignonette (half dozen/dozen)
- GRILLED OLIVE BREAD (V) 11
Herb mascarpone
- KINGFISH CRUDO (GF) 26
Pickled peach, chilli, crème fraiche, lemon balm & black sesame
- POTATO CROQUETTES (V) 23
Pimento, Manchego, saffron aioli
- HALOUMI CHEESE (V, GF) 25
Heirloom tomato, micro basil, artisan honey dressing
- BUFFALO MOZZARELLA (V, GF) 26
Grilled peaches, shaved zucchini, smoked almonds, vincotto dressing
- BBQ OCTOPUS (DF) 26
Pomegranate, baby cucumber, black barley, romesco sauce
- GRILLED HERVEY BAY SCALLOPS (GF) 29
Garlic-herb butter
- SALT & PEPPER CALAMARI (GF, DF) 20
Rocket, lemon aioli
- CRISPY SPINACH RICOTTA AND PINE NUT RAVIOLI (V) 18
Sugo, parmigiano, fried basil
- THE WINERY SAUSAGE ROLL 16.5
Veal and chorizo, tomato chilli jam
- CHICKEN LIVER PARFAIT 19
Pickles, fig jam, toasted schiacciata

WINERY BOARD 57

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

mains

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

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

dessert

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

mains

- RICOTTA GNOCCHI (V) 27
Asparagus, dried tomato, pumpkin, sage, lemon butter
 - BEEF CHEEK RAGU 30
Rigatoni, cavolo nero, field mushroom, parmigiano
 - GRILLED BARRAMUNDI (GF, DF) 34
Crispy cauliflower, black olives, artichokes, pine nuts, soft herb dressing
 - ROAST PUMPKIN (VG) 21
Farro, mint, rocket, Smoky coconut sauce, puffed amaranth
 - PORK SCHNITZEL 36
Kipfler potato, rocket, apple cream, lemon
 - TAJIMA WAGYU BEEF BURGER 27
Cheddar, burger sauce, lettuce, tomato, onion, fries
 - 250G PINNACLE MBS2+ MSA TOP SIRLOIN 42
 - 600G BLACK ANGUS GRAINGE MSA T-BONE 99
- All Steaks served with cafe de paris butter, red wine jus, and steak fries (GF)

sides

- TRUFFLED STEAK FRIES (V) parmigiano 16.5
- STEAMED GREENS (VG) 12.5
Chilli, garlic
- DRESSED MIX LEAVES (VG) 10.5
Heirloom tomato, red wine vinaigrette
- ROCKET, PEAR AND PINE NUT SALAD (V) 12.5
Aged balsamic, parmigiano

- STEAK FRIES (V) 13.5
Lemon aioli

dessert

- PINACOLADA MOUSSE (V) 12.5
Coconut cake, pineapple sauce
- CARAMELIZED ROASTED PEACH (VG, GF) 12.5
Almond, buckwheat crumble
- TRIPLE CHOCOLATE BROWNIE 12.5
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