

LA DI DA MENU

ENTREES | TO SHARE

MARINATED OLIVES (VG, GF)

THE WINERY SAUSAGE ROLL

veal and chorizo, tomato chilli jam

ARTISAN BURRATA (V, GF)

spicy lentil salsa, toasted schiacciata

ORA KING SALMON CRUDO (GF, DFO)

horseradish cream, pickled onion, avruga caviar, parsley salad

MAINS | CHOICE OF

POTATO GNOCCHI (V)

cavalo nero puree, gorgonzola picante

ROAST PUMPKIN (VG, GF)

green tomato salsa verde, smoky coconut sauce, pickled yellow chillies, coriander

GRILLED BARRAMUNDI FILLET (GF, DF)

eggplant funghetto, soft herb dressing

FLANK STEAK 220G (LITTLE JOE) MB4+ MSA (DF, GF)

lemon cheek

ON THE SIDE | TO SHARE

STEAK FRIES (V, DF)

lemon aioli

DRESSED MIX LEAVES (VG, GF)

heirloom tomato, house dressing

ALTERNATE DROP DESSERT

TRIPLE CHOCOLATE BROWNIE

vanilla-bean ice cream, chocolate sauce

CLASSIC TIRAMISU

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

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

VG = 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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