



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

entrees & shares

- MARINATED OLIVES (VG, GF, DF) 10
- CHICKPEA & EDAMAME DIP (VG, GFO, DF) 14
za'atar, extra virgin olive oil, pita 14
- SYDNEY ROCK OYSTERS (GF, DF) 32/60
classic mignonette (half dozen/dozen)
- GRILLED OLIVE BREAD (V, GFO) 12
herb mascarpone
- ARTISAN BURRATA (GFO, V) 27
spicy lentil salsa, toasted schiacciata
- ORA KING SALMON CRUDO (GF, DFO) 25
horseradish cream, pickled onion, avruga caviar, parsley salad
- WILD MUSHROOM CROQUETTES (V) 22
smoky aioli
- HALOUMI CHEESE (V, GF) 25
heirloom tomato, micro basil, artisan honey dressing
- CRISPY TOFU (VG, GF, DF) 21
beetroot puree, snow pea shoots, house chili oil
- BBQ OCTOPUS (GF, DF) 26
kipfler, fried capers, romesco, radicchio, chorizo crumb, extra virgin olive oil
- GRILLED TIGER PRAWNS (GF, DFO) 28
chilli, black garlic butter, grilled lemon
- SALT & PEPPER CALAMARI (GF, DF) 20
umami seasoning, rocket, lemon aioli
- CRISPY BUTTERNUT & GOATS CHEESE RAVIOLI (V) 21
arrabbiata sauce, parmigiano, fried basil
- THE WINERY SAUSAGE ROLL 18
veal and chorizo, tomato chilli jam
- CHICKEN LIVER PARFAIT (GFO) 19
pickles, fig jam, toasted schiacciata

WINERY BOARD 59

Marinated olives, Sydney Rock oysters 2ea, Chickpea & edamame dip, grilled pita, crispy tofu & beetroot puree, chicken liver parfait, pickles, fig jam, grilled olive bread

\$69PP

BRING ME FOOD

to share

- MARINATED OLIVES (VG GF)
- CHICKPEA & EDAMAME DIP (VG, GFO, DF)
za'atar, extra virgin olive oil, pita
- HALOUMI CHEESE (V, GF)
heirloom tomato, micro basil, artisan honey dressing

mains

- GRILLED TIGER PRAWNS (GF)
chilli, black garlic butter, grilled lemon
- GRILLED BARRAMUNDI FILLET (GF, DF)
eggplant funghetto, soft herb dressing
- CHAR-GRILLED CHICKEN BREAST (GF, DF)
corn custard, harissa onion, rocket, parsnip crisps

STEAK FRIES (V, DF)

- DRESSED MIX LEAVES (VG, GF)
heirloom tomato, house dressing

dessert

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

mains

- POTATO GNOCCHI (V) 26
cavOlo nero puree, gorgonzola picante
- BEEF CHEEK RAGU (DFO, GFO) 30
rigatoni, cavolo nero, field mushroom, parmigiano
- GRILLED BARRAMUNDI FILLET (GF, DF) 37
eggplant funghetto, soft herb dressing
- ROAST PUMPKIN (VG, GF, DF) 25
green tomato salsa verde, smoky coconut sauce, pickled yellow chillies, coriander
- CHAR-GRILLED CHICKEN BREAST (GF, DF) 29
corn custard, harissa onion, parsnip crisps
- WINERY BEEF BURGER (VO, GFO) 28
Tajima Wagyu, vintage cheddar, basil mayo, tomato relish, onion, rocket, toasted milk bun
- FLANK STEAK 220G (LITTLE JOE) MB4+ MSA (DF, GF) 44
lemon cheek
- RIBEYE ON THE BONE 500G PINNACLE MB4+MSA (DF, GF) 120
lemon cheek

Steaks come with flash fried potatoes & chimichurri

sides

- TRUFFLED STEAK FRIES (V, DFO) 16.5
parmigiano
- STEAMED GREENS (VG, GF, DF) 14
chilli, garlic
- DRESSED MIX LEAVES (VG, GF, DF) 10.5
heirloom tomato, red wine vinaigrette
- ROCKET, PEAR AND PINE NUT SALAD (V, GF, DFO) 12.5
aged balsamic, parmigiano
- STEAK FRIES (V, DF) 13.5
lemon aioli

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