

THE Winery



entrees & shares

- MARINATED OLIVES (V, VG, GF, DF) 10**
- WHITE BEAN DIP (V, VG, GFO, DF) 15**
lemon, dill, extra virgin olive oil
- FRESHLY SHUCKED SYDNEY ROCK OYSTERS (GF, DF) 7.5 EACH (MIN 2 PCS)**
natural with lemon or with fingerlime & first press extra virgin olive oil
- ARTISAN BURRATA (V, GFO) 28**
spicy lentil salsa, toasted schiacciata
- SCALLOP CRUDO (GF, DF) 33**
flying fish roe, pickled plum, verjus, extra virgin olive oil
- WILD MUSHROOM ARANCINI (V) 23**
scamorza affumicata, pecorino, parmigiano, chevre, truffle aioli
- HALOUMI CHEESE (V, GF) 25**
heirloom tomato, micro basil, artisan honey dressing
- VEGAN GOAT CHEVRE (V, VG, GFO, DF) 27**
grilled peach, schiacciata crouton, apple balsamic, petit herbs *(contains nuts)*
- BBQ OCTOPUS (DF) 28**
black barley, baby cucumber, pomegranate, romesco *(contains nuts)*
- TIGER PRAWN (GF, DF) 33**
spicy sauce, tomato, lime, cos lettuce
- SALT & PEPPER CALAMARI (GF, DF) 23**
rocket, lemon aioli, umami seasoning
- CRISPY RAVIOLI (V) 25**
butternut pumpkin, goat cheese, arrabiata sauce, parmigiano, fried basil
- THE WINERY SAUSAGE ROLL 20**
veal and chorizo, tomato & pear chutney
- CHICKEN LIVER PARFAIT (GFO) 20**
pickles, fig jam, toasted schiacciata

- WINERY BOARD (GFO) 59**
marinated olives, artisan halloumi, white bean dip, grilled pita, wild mushroom arancini, truffle mayo, chicken liver parfait, pickles, fig jam, grilled schiacciata
- CHEESE BOARD (V, GFO) 32**
selection of Australian & international cheeses, lavosh, grapes, fig jam, artisan honey, grilled schiacciata
- SALUMI BOARD (DF, GFO) 37**
prosciutto, calabrese, wagyu bresaola, palissimo, cornichons

All card transactions incur a service fee:
VISA 0.9%, Mastercard 1.1%, American Express 1.3%
A surcharge of 10% applies on Sundays & 15% on Public Holidays

mains

- PASTA ALLA NORMA (V, GFO) 36**
spaghetti, fried eggplant, basil, tomato, chilli, garlic, baby burrata
- BEEF CHEEK RAGU (GFO, DFO) 36**
calamarata, cavolo nero, field mushroom, parmigiano, pancetta
- ROAST PUMPKIN (V, VG, GF, DF) 27**
purple congo, vegan feta, rocket, pickled onion, smoked paprika vinaigrette *(contains nuts)*
- HUMPTY DOO BARRAMUNDI (GF, DF) 39**
asparagus, Catalan tomato, pea puree, snow pea tendrils
- TEA-SMOKED KING SALMON (GF, DFO) 36**
kipler potato, kale, edamame, red onion, creme fraiche, apple cider & seed mustard vinaigrette
- CORN-FED CHICKEN BREAST (GF, DFO) 38**
charred red onion, zucchini flower, celeriac puree, madeira jus
- ANGUS BEEF BURGER (GFO) 33**
maple bacon, vintage cheddar, truffle aioli, oak lettuce, onion, tomato, milk bun
- Served with rustic fries*
- RIVERINA BLACK ANGUS MB2+ MSA TOP SIRLOIN 250G (GF, DF) 49**
red wine jus, lemon cheek
- GRASS-FED RIB EYE ON THE BONE 500G (GF, DF) 120**
red wine jus, lemon cheek

All steaks come with baby cos lettuce with pickled red onion, heirloom tomatoes & lemon dressing (V, VG, GF, DF)

sides

- TRUFFLED FRIES (V, DFO) 17**
parmigiano
- STEAMED GREENS (VG, GF, DF) 14.5**
chilli, garlic
- DRESSED MIXED LEAVES (VG, GF, DF) 11.5**
heirloom tomato, house dressing
- GRILLED SUMMER SQUASH (V, VGO, GF, DFO) 18**
charred red onion, confit garlic, herb yoghurt
- RUSTIC FRIES (V, DF) 14**
lemon aioli

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

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate to them, but as our menu is prepared freshly in kitchen, there may be trace allergens.