

FOOD

WARM SOURDOUGH (LDO, LGO, V, VGO) whipped butter, wakame salt	6
MARINATED OLIVES (LD, LG, V, VG) garlic, chilli, orange	12
SHUCKED PACIFIC OYSTERS (LD, LG / min 2 pcs) mignonette dressing, lemon	7
WILD MUSHROOM ARANCINI (V) scamorza, pecorino, truffle aioli	14
EGGPLANT DIP (LD, LGO, V, VG) lemon, sesame, extra virgin olive oil	18
WINERY SAUSAGE ROLL pork and chorizo, apple ketchup	18
SALT & PEPPER CALAMARI (LD, LG) wakame salt, chilli, citrus aioli	24
CHICKEN LIVER PARFAIT (LGO) dill pickles, fig jam, toasted schiacciata	24
ROAST SPLIT AUSTRALIAN KING PRAWNS (LD, LG) fermented chilli, miso, extra virgin olive oil	24
EYE FILLET STEAK TARTARE (LG) eschalot, caper, cornichon, tabasco, crème fraiche, crispy chat potato	28
ARTISAN BURRATA (LGO, V) heirloom tomato, pepper berry sea salt, toasted schiacciata	28
CRISPY SKIN BARRAMUNDI (LD, LG) caponata, lemon extra virgin olive oil	39
ROAST FIORETTO (LD, LG, V, VG) spiced du puy lentil salsa, dried tomato, asparagus, smoked almond praline	29
BEEF CHEEK RAGU (LDO, LGO) calamarata, wild mushroom, cavolo nero, parmigiano reggiano	39
PAN-FRIED GNOCCHI (LDO, LGO, V, VGO) pea, asparagus, crème fraiche, basil, lemon, parmesan	38
200G WAGYU BEEF BURGER (LDO, LGO) grilled onion, bacon, pickles, Swiss cheese, mustard, ketchup, milk bun, fries	33
STEAK FRITES 300G SIRLOIN (LD, LG) shoestring fries, red wine jus, cape grim grass-fed MB2+ TAS	59
18-HOUR LAMB SHOULDER (LDO, LG) pickled cucumber, mint yoghurt, salsa verde	53
SIDES	
STEAMED GREENS (LD, LG, V, VG) - chilli, garlic	14.5
TRUFFLED FRIES (LDO, LG, V, VGO) - parmigiano	17.5
RUSTIC FRIES (LD, LG, V, VGO) - lemon aioli	14
CRISPY CHAT POTATOES (LD, LG, V, VG) - twice cooked, chimichurri	15
COS LETTUCE (LD, LG, V, VG) - heirloom tomato, pickled red onion	13.5



THE
Winery

