



CHAMPAGNE

**NV CHAMPAGNE MOET
CHANDON 'IMPERIAL
BRUT'**
Champagne, France

**BY THE GLASS 25
BY THE BOTTLE 130**

SIGNATURE COCKTAILS

**BERRY HIBISCUS
SPRITZ 22**
peach, wild berry, hibiscus,
prosecco

BERGAMOT SPRITZ 22
citrus, botanicals, prosecco

PASSION ISLE 25
Jimador tequila, Midori, lime
juice, passionfruit syrup,
Wonderfoam

AMALFI SUNSET 25
100% Blue agave tequila,
aperitif, coconut, lime

**THE WINERY GARDEN
SPRITZ 24**
London dry gin, lime, basil,
sparkling wine

TROPIC MAGIC 25
vodka, banana liqueur, lemon,
Wonderfoam

MARINATED OLIVES | 14
garlic, chilli, rosemary, thyme | LD, LG, V, VG

PACIFIC OYSTERS (COFFIN BAY) | 7.5 each
mignonette dressing, lemon | LD, LG, A

ARANCINI (2 pcs) | 17
confit tomato, scamorza, herbs de Provence, fennel mayo |
LDO, LGO, VGO, V

FOCACCIA | 15
aged balsamic vinegar, confit tomato, extra virgin olive oil |
LD, V, VG

HOKKAIDO SCALLOPS (2 pcs) | 26
sauce grenobloise, salmon roe, pangrattato | LDO, LGO, I

EYE FILLET STEAK TARTARE | 29
eschalot, caper, cornichon, tabasco, creme fraiche,
patatas fritas | LDO, LGO

CALAMARI FRITTI | 25
espelette pepper, citrus aioli | LD, LG, I

BEETROOT CARPACCIO | 22
goats curd, vincotto, extra virgin olive oil, herb oil, walnuts |
LG, V, VGO

PRAWN TOAST (3 pcs) | 24
sauce gribiche, salmon roe, lemon | I

PIZZA FRITTI | 21
mortadella, ricotta, pistachio pesto | LDO

CHICKEN LIVER PARFAIT | 25
dill pickles, quince, fig jam, baguette | LGO

MUSHROOM PATE | 21
pickled onion, extra virgin olive oil, baguette | LD, LGO, V,
VG

SALUMI PLATE | 29
mortadella, salami sopressa, pickles, guindillas, baguette | LD,
LGO

FOOD

600G RIB EYE ON THE BONE, (MB2+ Riverine) | 129
selected mustards, red wine jus, lemon | LD, LG

STEAK AU POIVRE | 49
200g eye fillet steak, peppercorn sauce, petit salad | LG, LDO
ADD ON shoestring fries 5

STEAK FRITES (300G SIRLOIN) | 59
mb2+ Riverine sirloin 300g, shoestring fries, red wine jus | LD,
LG

LOBSTER THERMIDOR (WA) | 99
mozzarella, herbs de Provence, shoestring fries, lemon | A

PORK COTOLETTA (BERKSHIRE RARE BREED) | 39
petit salad, cafe de Paris butter | LDO

SNAPPER | 45
caponata, petit fennel salad, lemon pressed olive oil | LD, LG, A

CHICKEN A LA MOUTARDE | 39
mustard honey sauce, leek, onion, parsley, silver beet | LG

LAMB RAGU | 39
brown butter, capers, sage, baby spinach, pangrattato | LDO,
LGO

LINGUINE | 36
tomato almond pesto, mushroom, olive, fried caper, ricotta,
oregano, chilli | LD, LGO, V, VGO

CABBAGE CHAUX FARCI | 35
winter mushroom, cauliflower soubise, fried garlic, onion,
pangrattato | LD, LGO, V, VG

WAGYU BEEF BURGER DIPPER (200G) | 35
French onion dipper, bacon, pickles, Swiss cheese, mustard,
ketchup, milk bun, shoestring fries | LDO, LGO

PUMPKIN SALAD | 26
petit herbs, honey Dijon dressing, pearl couscous, whipped
fetta, sultanas, pepitas | LDO, LGO, V, VGO
ADD ON chicken breast 7

SIDES

TRUFFLED FRIES (SKIN ON) | 18
parmigiano | LDO, LG, V, VGO

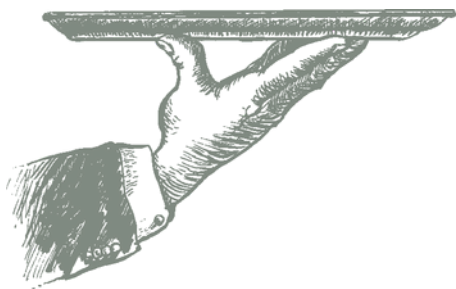
SHOESTRING FRIES | 15
aioli | LD, LG, V, VGO

BLUE CHEESE & WALNUT SALAD | 16
mixed leaves, honey Dijon dressing, walnuts | LG, V

PEAR FRISEE | 16
pear, endive, fennel, apple balsamic dressing, shaved parmesan | LDO, LG, V, VGO

BROCCOLINI | 16
Balsamico Blanco, olive oil, sultanas, pumpkin seeds | LD, LG, V, VG

CHAT POTATO | 16
twice cooked, tarragon butter | LDO, LG, V, VGO



(LG) LOW GLUTEN (LD) LOW DAIRY (V) VEGETARIAN (VG) VEGAN (O) OPTION | SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.
Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1 % + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free.
A surcharge of 10% apply on Sundays and 15% on public holidays.



BRING ME FOOD - SET MENU \$79PP

SHARED STYLE | MIN 2 PAX

ENTREÉ *to share*

MUSHROOM PATE

pickled Spanish onion, extra virgin olive oil, grilled baguette | LD, LGO, V, VG

ARANCINI

confit tomato, scamorza, herbs de Provence, fennel mayo | LDO, LGO, VGO, V

SALT & PEPPER CALAMARI

espelette pepper, citrus aioli | LDO, LGO

MAIN *to share*

SNAPPER

caponata, petit fennel salad, lemon olive oil, lemon | LD, LG, A

LINGUINE

tomato almond pesto, mushroom, olive, fried caper, ricotta, oregano, chilli | LD, LGO, V, VGO

PEAR FRISEE

pear, endive, fennel, apple balsamic dressing, shaved parmesan | LDO, LG, V, VGO

SHOESTRING FRIES

aioli | LD, LG, V, VG

INDIVIDUAL SERVE

TRIPLE CHOCOLATE BROWNIE

Vanilla bean ice cream, chocolate sauce | V

BRING ME LUNCH - \$45PP

MONDAY TO FRIDAY 12PM TO 3PM | MIN 2 PAX

ENTREES *(Individual Choice)*

MUSHROOM PATE

pickled Spanish onion, extra virgin olive oil, grilled baguette | LD, LGO, V, VG

ARANCINI

confit tomato, scamorza, herbs de Provence, fennel mayo | LDO, LGO, VGO, V

SALT & PEPPER CALAMARI

espelette pepper, citrus aioli | LG, LD

MAINS *(Individual Choice)*

200G WAGYU BEEF BURGER

pickles, Swiss cheese, mustard, ketchup, milk bun | LDO, LGO

CHICKEN À LA MOUTARDE

mustard sauce, leek, onion, parsley, silver beet | LG

LINGUINE

tomato almond pesto, almonds, mushrooms, olives, fried caper, ricotta, oregano, chilli | LD, LGO, V, VGO

CABBAGE CHOUX FARCI

winter mushrooms, cauliflower soubise, pangrattato | LD, LGO, V, VG

SHOESTRING FRIES *(To Share)*

aioli | LD, LG, V, VG

PEAR FRISEE *(To Share)*

pear, endive, fennel, apple balsamic dressing, shaved parmesan | LDO, LG, V.

VGO

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LA DI DA - PREMIUM SET MENU \$99PP

SHARED STYLE | MIN 2 PAX

ENTREÉ *to share*

PACIFIC OYSTERS (COFFIN BAY, SA)

mignonette dressing, lemon | LD, LG, A

FOCACCIA

aged balsamic vinegar, extra virgin olive oil | LD, V, VG

BEETROOT CARPACCIO

goat's curd, vincotto, extra virgin olive oil, basil oil, walnuts | LG, V, VGO

SEARED HOKKAIDO SCALLOPS

sauce grenobloise, pangrattato, salmon roe | LDO, LGO, I

MAIN *to share*

SNAPPER

caponata, petit fennel salad, lemon pressed olive oil | LD, LG, A

CHICKEN À LA MOUTARDE

mustard sauce, leek, onion, parsley, silver beet | LG

SIRLOIN STEAK

red wine jus, riverine Grass-fed MB2+ | LD, LG

SIDES *to share*

BLUE CHEESE & WALNUT SALAD

mixed leaves, honey Dijon dressing, walnuts | LG, V

CHAT POTATOES,

twice cooked, tarragon butter | LDO, LG, V, VGO

DESSERT *alternate drop*

FIGS & CHOCOLATE

dark chocolate mousse, figs, brownie crumble, olive oil | LGO, V

APPLE TART TATIN

vanilla bean ice cream | V



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