

MENU

We Believe you should enjoy the wine style your palate prefers with the food you love! For those who enjoy the experience of matching food and wine to complement each other, we have suggested our perfect pairings for each dish

Entrees

Ginger Mushroom Wontons vg df nfo	22
pistachio satay, Blue Dog Farm petit salad <i>Wine Pairing: Verdelho</i>	
Red Curry Arancini vg df nf c	25
red curry and estate warragul greens arancini, sticky carrot puree <i>Wine Pairing: Stella Viognier</i>	
Sauteed Banana Prawns nf c	30
fennel, chilli, butter, stella white diamonds, estate herbs <i>Wine Pairing: Stella Reflections</i>	
Hot Honey Wings dfo nfo c	19
Australian Buffalo Sauce Smoked honey, dukkha <i>Wine Pairing: Reflections</i>	
Crispy Pork Belly df nf c	26
coconut & pumpkin remoulade, pineapple relish, Luvaberry strawberry glaze <i>Wine Pairing: Wild Fermented Chardonnay</i>	
Vegan Tempura Eggplant dfo nf	25
soba noodle salad, pickled ginger aioli, wakami <i>Wine Pairing: Viognier</i>	
Calamari Salad df nf c	25
flash fried calamari, asian salad, chilli, nahm jim <i>Wine Pairing: Stella Viognier</i>	

Cheese & Charcuterie

nf co	65
chefs selection of 3 cheeses, prosciutto, truffle salami, olives, chef's selection dip, quince paste, muscatels, roza's crackers, barossa bark	

v vegetarian | **vg** vegan | **df** dairy free | **nf** nut free | **gf** gluten free | **c** coeliac | **o** optional

Please note: This menu incurs a 10% surcharge on public holidays

Mains

Confit Duck Maryland df nf c	39
sweet potato beucaire, kale, orange crisp, confit duck & orange jus <i>Wine Pairing: Merlot</i>	
Atlantic Salmon df nf c	38
5 spice smashed potato, chilli, shallot, coriander, viet mint, tamarind relish <i>Wine Pairing: Reserve Viognier</i>	
Risotto v vgo df nf c	30
pea, roasted pumpkin & mint <i>Wine Pairing: Reflections or Stella Reflections</i>	
Salted Beef Cheek df nf c	37
wilted greens, asian herb salad, coconut jus, chilli, jasmine rice <i>Wine Pairing: Ruby Cabernet</i>	
Chimi Churi Crusted Lamb Rump (served medium rare only) df nf c	39
sweet potato puree, seasonal greens, confit garlic and shallot <i>Wine Pairing: Shiraz</i>	

Sides

Seared Asparagus v df nf c	16
pea puree, soft poached egg Vegan option no egg \$14	
Fries vg nf c	12
Anise salt, lemon aioli	
Sweet Potato Fries vg nf c	14
togarashi, chilli, lemon aioli	
Seasonal Salad vg nf c	14
butter crunch, Blue dog farm very fancy salad, cabernet poached apple, candid walnuts, mulled wine dressing	
House Made Focaccia (2pcs) vg df nf	6

Desserts

Chocolate Fondant v nf c	18
white chocolate sauce, raspberry sorbet, chocolate floss <i>Wine Pairing: Vintage Ruby</i>	
Lemon Slide v nf c	18
lemon curd, Estate blueberry and Luvaberry coulis, kaffir lime gelato, rice paper basket <i>Pairing: Heavenly hibiscus cocktail</i>	
Sweet Spring Rolls vg df nf	18
coconut & lime labna, banana & chocolate, chocolate coconut ganache <i>Wine Pairing: Grand Tawny</i>	
Cheese Plate nf co	32
2 cheese, fruit, quince paste, roza's crackers, barossa bark	

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Banquet Menu \$85pp

Whole table must order banquet, minimum 2 people

Ginger Mushroom Wonton

pistachio satay, Blue Dog Farm petit salad

Sauteed Banana Prawns

fennel, chilli, butter, stella white diamonds, estate herbs

Crispy Pork Belly

coconut & pumpkin remoulade, pineapple relish, Luvaberry strawberry glaze

Calamari Salad

flash fried calamari, asian salad, nahm jim

Red Curry and Warragul Green Arancini

cherry tomato and tamarillo aioli

Salted Beef Cheek

wilted greens, asian herb salad, jasmine rice, coconut jus

Chef's Choice Dessert

Vegan Banquet Menu \$85pp

Whole table must order banquet, minimum 2 people

Housemade Focaccia

babaganoush, dukkah

Ginger Mushroom Wonton

pistachio satay, Blue Dog Farm petit salad

Tempura Eggplant

soba noodle salad, pickled ginger aioli, wakami

Red Curry and Warragul Green Arancini

sticky carrot puree

Risotto

pea, roasted pumpkin & mint

Seasonal Salad

Glazed Carrots

sesame

Sweet Spring Rolls

coconut & lime labna, banana & chocolate, chocolate coconut ganache

v vegetarian | vg vegan | df dairy free | nf nut free | gf gluten free | c coeliac | o optional

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