



TO START + SHARE

house baked bread

with extra virgin olive oil + dukkah 8

rosemary, garlic + lemon olives 8

prawn + ginger dumplings, honey soy 14

crispy fried whitebait + kewpie 12

pickled sisters vineyard platter

- with chicken + pistachio terrine, rutherglen muscat + chicken liver pate, murray river smokehouse smoked trout + herbed sour cream, spiced eggplant, gooramadda olives, milawa cheese, house baked bread (for one) 38

- plus smoked trout mousse, local smallgoods, mushrooms a la grecque, house baked bread, extra virgin olive oil + more! (for two) 65

DAL ZOTTO PROSECCO 15
ALL SAINTS SPARKLING SHIRAZ 16

We are happy to cater for most dietary requirements. Please let us know of any allergies. Unfortunately we cannot guarantee dishes do not contain traces of nuts, seafood & other allergens.

SMALL

twice baked four cheese soufflé

+ lightly spiced tomato sauce + rocket 24.50
JAMES & CO. PINOT GRIGIO 16

baked sardines

stuffed with ossau iraty + herbs, on a bed of lemon, olive oil + capers 25
CHRISMONT RIESLING 15

pork rillettes

+ cranberry relish + cornichons 24.50
IN DREAMS PINOT NOIR 17

whisky + orange cured salmon gravlax

+ red onion + capers, honey mustard 25
CHRISMONT RIESLING 15

PASTA + RISOTTO

asparagus + fusilli avellinese

with radicchio pesto, radicchio, parmesan + soft boiled egg 28
CAMPBELLS CHARDONNAY 16

mediterranean vegetable risotto

with fior di latte + basil 32
PFEIFFER TEMPRANILLO 17

seafood fettuccine -

scallops, mussels + prawns, chilli, garlic + parsley 36.50
JAMES & CO. PINOT GRIGIO 16

SIDES

rosemary roast potatoes 12.50

broccolini + lemon, chilli + garlic 12.50

southern fried cauliflower, sriracha mayo 12

orange, ricotta salata, walnuts + rocket 12.50

raspberry dressed salad leaves 8.50

rocket + parmesan 11

MAIN

twice cooked confit duck

with sweet + sour sauce, roasted pineapple, duck fat potatoes, rocket + pickled ginger 41.50
IN DREAMS PINOT NOIR 17

roast pumpkin + lentil curry

+ baby spinach + coconut rice 32
JAMES & CO. PINOT GRIGIO 16

baked fillet of barramundi

+ spring onion mash + sautéed greens + radish, hazelnut + feta salsa 42.50
CHRISMONT RIESLING 15

slow braised beef brisket

with soy and ginger, coconut rice, bok choy + chilli oil 39.50
PFEIFFER TEMPRANILLO 17

rosemary crusted lamb rump

+ kipfler potatoes + roasted tomato sauce + ratatouille 44
VALHALLA SHIRAZ DURIF 16

SWEET

amalfi lemon cake + double cream 16.50

cherry + ricotta strudel + creme anglaise 16.50

mango pannacotta + pineapple compote + passionfruit syrup 16.50

rich chocolate torte + chocolate sauce 16.50

affogato + your choice of liqueur 16.50

espresso martini 22

sparkling shiraz spider 18

cheese platter - 1 cheese 14/3 cheeses 30

15% SURCHARGE ON PUBLIC HOLIDAYS