



TO START + SHARE

house baked bread

with extra virgin olive oil + dukkah 8

goormamadda olives

marinated with lemon, garlic + rosemary 8

zucchini + parmesan risotto balls (4) 12

crispy fried barramundi wing A

with bush spices + lime mayo 16

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) 40 A

- plus smoked trout mousse, local
smallgoods, mushrooms a la grecque,
house baked bread, extra virgin olive oil
+ more! (for two) 72 A

DAL ZOTTO PROSECCO 16
CAMPBELLS SPARKLING SHIRAZ 17

seafood origin: A=Australian | I=imported | M=mixed

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

blue cheese + walnut stuffed mushroom
with orange + rocket 24

POGGIO ANIMA CHIANTI 17

twice baked gruyere + tarragon souffle
+ walnut + apple salad 25

CREDARO CHARDONNAY 16

smoked cod ravioli
with a creamy leek sauce 25

PFEIFFER PINOT GRIGIO 16

chicken, pork + pistachio terrine

with a cranberry + whisky chutney 25

CREDARO CHARDONNAY 16

whisky + orange cured salmon gravlax
with mustard dressing 25 A

CAMPBELLS TREBBIANO 16

PASTA + RISOTTO

zucchini + ricotta conchiglioni

with tomato sauce + bechamel 32

CAMPBELLS TREBBIANO 16

baked gnocchi

with a blue cheese + mushroom sauce 34

PFEIFFER PINOT GRIGIO 16

spring vegetable risotto

with spinach cream, asparagus, peas + broad
beans, ricotta + chilli 34

CREDARO CHARDONNAY 16

SIDES

rosemary roast potatoes 12.50

raspberry dressed salad leaves 9.50

radicchio, spinach, orange + toasted almonds 14

southern fried cauliflower + sriracha mayo 12

creamy mash 10

broccolini with chilli, garlic + lemon 14

rocket, pear + blue cheese 14

MAIN

twice cooked confit duck

with duck fat potatoes, mustard sauce, rocket
+ hazelnuts 42

PFEIFFER PINOT NOIR 17

caramelised confit pork belly

with peanut sauce, bok choy + pineapple salsa 44
POGGIO ANIMA CHIANTI 17

roasted cauliflower curry

with tomato, coconut + lentils 34

CAMPBELLS TREBBIANO 16

baked fillet of humpty doo barramundi

with sautéed potatoes, tomato, capsicum, fennel
+ olive sauce 44.50 A

PFEIFFER PINOT GRIGIO 16

slow cooked beef cheek

with a red wine, mushroom + caramelised
shallot risotto 44.50

TWO CELLS SHIRAZ 17

SWEET

gingerbread + butter pudding, creme
anglaise 18.50

baked white chocolate cheesecake, berry
coulis 18.50

rich chocolate torte + chocolate sauce 18.50

chocolate donuts, chocolate sauce, drambuie
cream 18.50

vanilla bean pannacotta, poached rhubarb,
meringue 18.50

affogato + your choice of liqueur 22

espresso martini 22

sparkling shiraz spider 18

cheese platter - 1 cheese 18/3 cheeses 32

15% SURCHARGE ON PUBLIC HOLIDAYS