



TO START + SHARE

dukkah crusted house baked bread
with extra virgin olive oil 8

gooramadda olives
marinated in lemon, rosemary + garlic 8

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 ZOTTA PROSECCO 15
MORRIS SPARKLING SHIRAZ DURIF 16

 **PICKLED SISTERS**

SMALL

twice baked pumpkin + chevre souffle
+ red onion jam, spinach + almonds 24.50
CREDARO CHARDONNAY 16

chilli dusted baked sardines
stuffed with feta, chilli + mint +
toast + roasted tomato sauce 25
JAMES & CO. PINOT GRIGIO 16

chicken + pistachio terrine
+ peach chutney 24.50
REVERIE ROSE 15

smoked salmon + prawn parcel
+ marie rose sauce + cucumber 26.50
JAMES & CO. PINOT GRIGIO 16

caramelised onion tart tatin
+ feta + rocket 25
MORRIS SPARKLING SHIRAZ DURIF 15

SWEET

rich chocolate torte + chocolate sauce 16.50
amalfi lemon cake, lemon syrup + cream 16.50
rum baba, rum + orange syrup, pineapple
+ raisins 16.50

peanut ice cream profiteroles + chocolate
sauce 16.50

apple + raspberry crumble tart +
vanilla bean ice cream 16.50

affogato + your choice of liqueur 16.50
espresso martini 22

cheese platter - 1 cheese 14/3 cheeses 30

MAIN

twice cooked confit duck
+ roasted quinces, duck fat potatoes,
rocket + hazelnuts 41.50
BULLER 'THE NOOK' PINOT NOIR 15

boeuf bourguignon
slow braised beef in red wine + mushrooms
+ shallots + carrots, served with mash 42
SCION DURIF 17

caramelised confit pork belly
+ celeriac mash + braised red cabbage +
apple chutney 40.50
CREDARO CHARDONNAY 16

massaman goat curry
+ coconut rice + peanuts + coriander 38
CAMPBELLS BOBBIE BURNS SHIRAZ 16

baked fillet of barramundi
+ spring onion mash, radish, hazelnut +
capers 42.50
PAWN WINE CO. EL DESPERADO SAUVIGNON BLANC 15

duo of lamb -
crispy crumbed lamb shoulder + rosemary
crusted lamb rump, white beans + bacon,
eggplant caponata 44
CAMPBELLS BOBBIE BURNS SHIRAZ 16

mushroom risotto + gorgonzola 30
BULLER 'THE NOOK' PINOT NOIR 15

SIDES

rosemary roast potatoes 12.50
broccolini + lemon, chilli + garlic 12.50
southern fried cauliflower + sriracha
mayo 12
pomegranate, spinach, walnuts + feta 12.50
raspberry dressed salad leaves 8.50

15% SURCHARGE ON PUBLIC HOLIDAYS