



TO START + SHARE

house baked bread

with extra virgin olive oil + dukkah 8

rosemary, garlic + lemon marinated
gooramadda olives 8

beetroot + goat's cheese risotto
balls 12

crispy crumbed bbq pork mac+
cheese bites 12

beetroot + chevre risotto balls 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
COFIELD SPARKLING SHIRAZ DURIF 15

SMALL

twice baked pumpkin + feta souffle
+ spinach + almond salad 24.50

REVERIE ROSE 16

chilli dusted baked sardines
stuffed with feta, chilli + mint +
toast + roasted tomato sauce 25

RIESLING FREAK NO 3. RIESLING 16

muscat + chicken liver pate
+ turmeric + fennel pickles + toast 24.50

COFIELD SPARKLING SHIRAZ DURIF 15

chicken + pistachio terrine
+ peach chutney 24.50

CAMPBELLS CHARDONNAY 16

caramelised onion tart tatin
+ feta + rocket 25

COFIELD SPARKLING SHIRAZ DURIF 15

SWEET

orange blossom, almond + pistachio baklava
with chantilly cream 16.50

rich chocolate torte + chocolate sauce 16.50

amalfi lemon cake, lemon syrup + cream 16.50

herb + honey pannacotta, red wine

poached pears 16.50

ricotta donuts, honey + thyme syrup 16.50

ginger pudding, caramelised apples, toffee
sauce 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
with sweet + sour sauce, roasted
pineapple, duck fat potatoes, rocket +
pickled ginger 41.50

COFIELD SPARKLING SHIRAZ DURIF 15

slow braised pork belly
with bacon, apples + cider, creamy mash +
braised red cabbage 40.50

CAMPBELLS CHARDONNAY 16

massaman goat curry
+ coconut rice, coriander + peanuts 38

FIGHTING GULLY ROAD TEMPRANILLO 18

baked fillet of barramundi
on a potato rosti + asparagus spears + citrus
salsa 42.50

PFEIFFER PINOT GRIGIO 15

rosemary crusted jillamatong
lamb rump

+ potato pave + roasted tomato sauce +
ratatouille 44

CAMPBELLS BOBBIE BURNS SHIRAZ 16

mushroom risotto
with blue cheese 30

PIZZINI LA VOLPE NEBBIOLO 16

SIDES

rosemary roast potatoes 12.50

broccolini + lemon, chilli + garlic 12.50

southern fried cauliflower, sriracha mayo 12

beetroot, spinach, hazelnut + feta 12.50

raspberry dressed salad leaves 8.50

orange, rocket, ricotta salata + walnuts 12.50

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.



LOCAL - SEASONAL -
SUSTAINABLE

15% SURCHARGE ON PUBLIC HOLIDAYS