



Salt and vinegar puffed tendon chips	\$7
Warmed Mount Zero mixed olives	\$9
Truffled doughnuts with jersey ricotta (3 per serve)	\$12
Emu pastrami, curry myrtle, fermented carrot, saltbush	\$20
Raw wallaby, garlic & wallaby garum cream, radish, kipfler chips	\$23
Fresh heirloom tomatoes, cucumbers, stracciatella, sourdough miso, basil	\$20
Port Arlington mussels, nduja, cultured cream, garden herbs, puffed rice cracker	\$20
Victorian cheese selection with lavosh, candied walnuts & quince paste selection of soft, blue or hard 1 cheese 3 cheese	\$13 / \$32
Charcuterie selection, house pickles & sourdough	\$28
Fresh organic whole egg cavatelli, squash, saffron sauce, almonds, ricotta	\$35
Milawa free range organic chicken breast, corn, fregola, black garlic, lardo	\$40
Grilled pork scotch, smoked yoghurt, morcilla, kohlrabi, peach	\$38
Confit Ora king salmon, prosecco velouté, finger lime, baby sunrose	\$42
Cos lettuce, cucumbers, buttermilk, bronze fennel, puffed wild rice	\$14
Garden zucchini, fermented chilli, Persian feta, pine nuts, sunflower seeds, mint	\$14
Chips - with aioli or Jim Jam's tomato sauce	\$11
Sourdough focaccia, rosemary, Murray River pink salt	\$4
Local peach semifreddo, peach & prosecco sorbet, beurre noisette crumb	\$15
Strawberry soup, buttermilk sorbet, geraldton wax	\$14
Salted chocolate covered chicken skins	\$4
Gundowing finest ice cream (100ml tub) Raspberry, French Vanilla, Lemon Curd, Salted Butter Caramel, Cafe Latte, Chocolate	\$5

Family winemakers since 1889



All guests are asked to provide their first name and contact phone number for fast contact tracing - please scan the QR code and enter your details, staff are on hand to help if needed.



Our **Kitchen Garden** is located just beyond Cellar Door and grows the delicious, organic produce you'll find on your plate. Tended to by our Head Chef, the produce we grow and dishes we create are a reflection of our move towards zero-waste and sustainability.

The current produce ready to utilise in our kitchen is below:

Nasturtium	Marjoram
Bronze fennel	Basil
Chive flower	Parsley
Parsley	Dill
Geraldton wax	Tarragon
Mustard leaf	Rocket
Mint	Warrigal greens
Chocolate mint	Red and green elk
Lemon balm	Radish
Sage	Zucchini
Pineapple sage	Squash
Marigold	Japanese Turnip
Borage	Fennel pollen
Rosemary	Cucumbers
Thyme	
Oregano	
Salt bush	
Tomatoes	
Lemon verbena	