



Seed crusted sourdough, Murray River pink salt, garden waste oil / V / G / 5

Warmed Mount Zero mixed olives / V / 9

Salt and vinegar puffed tendons / 7

Chips - with aioli or Jim Jam's tomato sauce / G\* / 11

Fried barramundi wing, native bush curry salt / 7

Spring bay mussels, nduja, fried potato hash, cultured cream, garden herbs / D\* / 20

Mitta mushrooms, stracciatella, fermented chilli, garlic pangrattato / V / G / D / 20

Eggplant, tomato jam, macadamia, puffed wild rice, rosemary / V / D\* / N\* / 18

Cucumbers, buffalo curd, pickled peppers, dill / V / D / 12

Garden crudites, sunflower seed, cumin / V / D / 14

Raw venison, game garum, nasturtium, capers, radish / 22

20-month aged San Danielle prosciutto, melon, basil, sourdough / G / 25

Whole egg cavatelli, saffron milk cap mushrooms, pine nuts, Persian feta / V / G / D / N\* / 35

Goolwa pipis, smoked pork, garden pepper sauce, zucchini, sourdough / G\* / 36

Milawa chicken breast, Jerusalem artichoke, fregola, black garlic, lardo / G\* / D / 39

Lamb neck, salt baked celeriac, whipped cod roe, saltbush / G / 39

Salted chocolate covered chicken skins / D / 4

Goats milk sorbet, nashi pear, grape, lemon verbena granita, geraldton wax / D / 15

Fresh fig, fig leaf ice cream, kaffir lime, burnt butter crumb, raw honey / D / 15

Victorian 3 cheese selection, lavosh, candied walnuts, quince paste / G\* / D / N\* / 32

Single cheese / 13

V - Vegetarian (Vegan menu on request)

G, D, N - Contains Gluten, Dairy, Nuts

\*Can be removed or altered

*Please advise our staff upon ordering if you have food intolerances or allergies.*

*We do our best to accommodate guests but are unable to guarantee dishes are completely allergen-free.*

*A 10% surcharge applies on Public Holidays.*

*Family winemakers since 1889*



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

The current produce been harvested daily from the garden is:

Nasturtium	Marjoram
Bronze fennel	Basil
Chive flower	Parsley
Parsley	Dill
Geraldton wax	Tarragon
Mustard leaf	Warrigal greens
Mint	Red and green elk
Chocolate mint	Radish
Lemon balm	Japanese Turnip
Sage	Cucumbers
Pineapple sage	Cos Lettuce
Marigold	Eggplant
Borage	Spaghetti squash
Rosemary	Pumpkins
Thyme	Chilli
Oregano	Peppers
Salt bush	
Lemon verbena	



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