



Seed crusted sourdough, Murray River pink salt, garden waste oil / V / G / 6

Potato hash, nduja, smoked cultured cream, chives / D\* / 12

House-cured Capocollo, last season pickles / 14

Fried barramundi wing, native bush curry salt / 7

Warmed Mount Zero mixed olives / V / 9

Salt and vinegared puffed tendons / 7

Raw radish, sunflower, chickpea miso / V / 7

Chicken liver parfait, brioche toast / G / D / 5

Raw Abrolhos Island scallops, nashi pear, koji & burnt citrus dressing, geraldton wax / 22

Confit duck cabbage roll, chicken consommé, sprouted grains, horseradish / G / 15

Butternut squash, smoked yogurt, puffed wild rice, rosemary / V / D\* / 18

Emu pastrami, curry myrtle, fermented carrots, pickled garlic scapes / 19

Charred broccolini, yellow split pea miso, almonds / V / N\* / 15

Little neck clams, smoked pork & garden pepper sauce, zucchini / 24

Milawa chicken breast, Ross Browns artichokes, fregola, black garlic, lardo / G\* / D / 39

Steamed King George whiting fillets, spring bay mussel sauce, garden herbs / 42

Whole egg cavatelli, Mitta mushrooms, stracciatella, garlic pangrattato / V / G / D / 35

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

Salted chocolate covered chicken skins / D / 4

Cabernet wine lees ice cream, burnt orange, puffed wild rice / D / 15

Chocolate & walnut brownie, wattle seed ice cream, rosella jam / G\* / D / N / 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 ethos of minimal waste and sustainability.

The current produce been harvested daily from the garden is:

Nasturtium	Marjoram
Bronze fennel	Basil
Parsley	Parsley
Geraldton wax	Warrigal greens
Mustard leaf	Red and green elk
Mint	Breakfast Radish
Chocolate mint	Pink beauty radish
Lemon balm	Watermelon Radish
Sage	Japanese Turnip
Pineapple sage	Baby gem Lettuce
Marigold	Butternut squash
Borage	Thyme
Rosemary	Oregano
Younge cabbage leaf	Salt bush
Horseradish	Lemon verbena
Baby rocket	
Red kale	



Scan to watch a short video with Bodee talking about our Kitchen Garden

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