



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

Warmed Mount Zero mixed olives / V / 9

Raw radish, sunflower, chickpea miso / 7

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

Fried barramundi wing, native bush curry salt / 7

House-cured Capocollo, last season pickles / 14

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

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

Emu pastrami, curry myrtle, fermented carrots, pickled garlic scapes / 18

Charred sprouting cauliflower, yellow split pea miso, almonds / V / N* / 15

Aged ham custard, garden greens, artichoke, prosciutto / 18

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

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

Little neck clams, smoked pork & garden pepper sauce, squash, sourdough / G* / 36

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

Salted chocolate covered chicken skins / D / 4

Pumpkin seed ice cream, sablé, crème fraiche, geraldton wax / G / 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	



Family winemakers since 1889