



— ESTATE —
SOUTHERN HIGHLANDS
CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

Welcome

PepperGreen Estate was created to deliver exceptional wines and food to be enjoyed by all near and far.

We have a Cool Climate Vineyard with over thirteen varietals and established Olive Grove producing our Extra Virgin Olive Oil both located in Canyonleigh part of the Southern Highlands.

Immerse your taste buds in a sensory experience that our head chefs Mark Chance and James Thompson have created with a modern cuisine featuring our Extra Virgin Olive Oil (EVOO) throughout the menu. Our chefs use the freshest ingredients and have sourced local produce as much as possible.

Our Cellar Door team have perfectly matched our seasonal menu with our premium wine selection.

We invite you to sample our selection of wines at our Cellar Door.

Please note:

10% surcharge applies on Sundays and public holidays
Menu selection subject to change without notice



#PEPPERGREENESTATE



— ESTATE —
SOUTHERN HIGHLANDS
CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

———— Breakfast ————

Served daily until 12pm

Coconut bread with honeycomb butter 11.5
and maple syrup

Crisp potato rösti, bacon, tomatoes 21.5
and poached eggs

Twice baked cheddar soufflé, roast tomato, 23
rocket and sourdough toast

Spanish eggs, capsicum, chilli jam, 24
chorizo and sourdough toast

Salmon, scrambled eggs, avocado, 24
lemon and sourdough toast

Eggs, your way on sourdough toast 14

Add Extra

Salmon 6.5

Eggs, bacon, chorizo, potato rösti,

Mushrooms, roast tomato, avocado 4.5

Toast 3.5

***All savoury breakfast is served with
PepperGreen Estate Extra Virgin Olive Oil emulsion**





— ESTATE —
SOUTHERN HIGHLANDS
CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

————— Share Board —————

Chef's Tasting Board 59

A selection of entrée and salads with sourdough

————— Cheese Boards —————

2 piece cheese with lavosh and sourdough 23

3 piece cheese with lavosh and sourdough 28

————— Wine Tasting Board —————

Rainbow trout pâté, lemon, dill and lavosh 29
and

Duck liver parfait, toast and cornichons

Plus two wines (60ml per glass) selected by Cellar Door

*EVOO - PepperGreen Estate Extra Virgin Olive Oil



#PEPPERGREENESTATE



— ESTATE —
SOUTHERN HIGHLANDS
CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

Starters

PepperGreen Estate Extra Virgin Olive Oil and sourdough 9
add olives 16
GF on request

Entrees

Seared scallops, sweetcorn velouté, 26
speck crisp, cress and daikon (GF)
2018 Pinot Gris 12 glass/45 bottle

Duck liver parfait with cornichons, 21
pear chutney, lavosh and greens
(GF on request)
2017 Pinot Noir CCRC 12 glass/45 bottle

Beef carpaccio, fried capers, parmesan, 26
cress, lemon and EVOO (GF)
2019 Berrima Blush single vineyard 11 glass/40 bottle

Twice baked gruyère soufflé, radish, 22
celery, walnuts and lavosh (V)
2018 Chardonnay 13 glass/50 bottle

Salt and pepper tofu, chilli, lime, 21 / 27
fried shallots with Szechuan pepper (V,GF,DF,VG)
2019 Semi-Dry Riesling 11 glass/43 bottle

*EVOO - PepperGreen Estate Extra Virgin Olive Oil





— ESTATE —
SOUTHERN HIGHLANDS
CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

Available until 4:30pm

— Wine Tasting Board —

Rainbow trout pâté, lemon, dill and lavosh 29
and
Duck liver parfait, toast and cornichons

Plus two wines (60ml per glass) selected by Cellar Door

— Cheese Boards —

2 piece cheese with lavosh and sourdough 23

3 piece cheese with lavosh and sourdough 28

— Desserts —

Apple tart tatin with caramel EVOO ice cream 15

Vanilla mille-feuille with crème anglaise 15

Seasonal fruit crumble with EVOO ice cream 15

PepperGreen Estate EVOO ice cream 9

(vanilla or caramel)

*EVOO - PepperGreen Estate Extra Virgin Olive Oil



#PEPPERGREENESTATE



— ESTATE —
SOUTHERN HIGHLANDS
CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

— Mains —

Stir fried prawns in shellfish butter, 31
lemon and leek risotto (GF)
2019 Berrima Blush single vineyard 11 glass/40 bottle

Confit duck with roast potato, pears, 37
walnuts and Pinot Noir vinaigrette (GF,DF)
2017 Pinot Noir CASH 16 glass/70 bottle

Pan-fried potato gnocchi with mushroom, sage, goat curd, 35
parmesan and pesto (V)
2018 Merlot 13 glass/53 bottle

Pan roast Cowra lamb rump, charred radicchio, 39
braised lentils with Shiraz reduction (GF,DF)
2018 Tempranillo 12 glass/47 bottle

Grilled eye fillet with potato gratin, tomato, spinach, 41
red wine jus and Béarnaise butter (GF)
2017 Shiraz CASH 15 glass /55 bottle

— Shared Main —

Please ask our friendly staff for today's shared main

For 2 55 For 4 98

GF - Gluten Free V - Vegetarian

DF - Dairy Free VG- Vegan





— ESTATE —
SOUTHERN HIGHLANDS
CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

— Sides —

Steamed greens 9

Garden salad 9

Potato rösti 9

— Kids' Menu —

Crumbed chicken tenderloin and chips 14

Prawn cutlets and chips 14

Spaghetti with creamy cheese sauce 14

— Desserts —

Bay leaf crème brûlée with praline biscuit (GF) 15

Kaffir lime, coconut and five spice panna cotta (GF,DF) 15

Apple tart tatin with caramel EVOO ice cream 15

Vanilla mille-feuille with crème anglaise 15

Seasonal fruit crumble with EVOO ice cream 15

PepperGreen Estate EVOO ice cream 9

(vanilla or caramel)

***EVOO - PepperGreen Estate Extra Virgin Olive Oil**

Please note:

*Kids' menu available for children under 12 years
Cake service of \$4.50pp applies if supplying own cake*



#PEPPERGREENESTATE