



PepperGreen

ESTATE

SOUTHERN HIGHLANDS

CELLAR DOOR • VINEYARD • OLIVE GROVE

Breakfast

Served daily until 11am

French crêpes with dates, cinnamon, ricotta
and orange with cardamom syrup 19

Crisp potato rösti, bacon, tomatoes 21.5
and poached eggs

Gruyère and herb omelette, 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
**Fried, scrambled or soft poached*

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





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Starters

PepperGreen Estate Extra Virgin Olive Oil and sourdough 10
add olives 9

GF on request

Entrees

Shellfish bisque, mash, rouille, croutons and 26/38
poached shellfish (GF)

Cellar Door recommend 2018 Chardonnay

Duck liver parfait, celeriac remoulade, lavosh, sourdough, 21
pear chutney

(GF on request)

Cellar Door recommend 2017 Pinot Noir CCRC

Pastrami of ocean trout, crisp potato cake, 24
horseradish cream and pickles (GF)

Cellar Door recommend 2019 Dry Riesling

Fried halloumi, broad beans, mint, 21
seeds and preserved lemon (GF,V)

Cellar Door recommend 2018 Sauvignon Blanc

Salt and pepper squid, chorizo, yoghurt, 24/36
preserved lemon and harissa (GF)

Cellar Door recommend 2019 Pinot Gris Single Vineyard

Pan fried potato gnocchi, prawns, tomato, lemon, 27
chilli and basil

Cellar Door recommend 2019 Berrima Blush Rose

*EVOO - PepperGreen Estate Extra Virgin Olive Oil





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Mains

- Oxtail ragout, cassarece, cherry tomatoes with parsley 35
(DF on request)
Cellar Door recommend 2018 Tempranillo
- Miso roasted eggplant, sesame seeds, crisp fried tofu, 33
chilli and shallots *(V,VG,GF,DF)*
Cellar Door recommend 2018 Pinot Gris Single Vineyard
- Confit chicken, braised leek, mushroom ragout and 37
kipfler potatoes *(GF)*
Cellar Door recommend 2018 Chardonnay
- Crisp skin pork belly, chilli, basil, 38
rice noodles and sesame dressing with chilli jam *(GF)*
Cellar Door recommend 2019 Merlot Single Vineyard
- Crisp roast duck leg, sauteed peas, kipfler potatoes, speck, 37
iceberg with garlic jus *(GF,DF)*
Cellar Door recommend 2018 Pinot Noir
- Seared beef tenderloin, cauliflower purée, garlic jus, 41
spinach and polenta chips *(GF, DF on request)*
(Served medium-rare only)
Cellar Door recommend 2016 Shiraz CCRC

GF - Gluten Free V - Vegetarian

DF - Dairy Free Vg- Vegan

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*Sorry, no split bills





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Shared Main

Please refer to daily specials board

Share Board

Chef's Tasting Board 59

A selection of entrées and salads with sourdough

Kids' Menu Package

Included: one meal + one kid's serve of ice cream + one juice or soft drink

Southern fried chicken tenderloin and chips 25

Prawn cutlets and chips 25

Spaghetti with creamy cheese sauce 25

Cheese Boards

Available after 2:30pm

2 piece cheese with lavosh and sourdough 24

3 piece cheese with lavosh and sourdough 29

*Cellar Suggestion

2018 Brut Méthode Traditionelle

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Sides

Steamed greens	9
Garden salad	9
Potato rösti	9

Desserts

Chocolate crème brulee tart, orange, almonds and cardamom EVOO ice cream	15
Wildberry crumble, compote, custard, oats and berry EVOO ice cream (GF)	15
Apple tarte tatin with salted caramel EVOO ice cream	15
Vanilla five spice panna cotta, compote of dried fruits, praline and pistachio EVOO ice cream (GF)	15
PepperGreen Estate EVOO ice cream or sorbet (GF, DF on request)	9
Cheese board (selection of 2 or 3 cheeses)	24/29

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

***Please ask the staff for the flavour of the day**

Please note:

Kids' menu available for children under 12 years

Cake service of \$4.50pp applies if supplying own cake

