



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

Thai crisp Prik King of chilli salt prawns, beans, basil, 28
lemon and shallot (GF,DF)

2018 Sauvignon Blanc 11 glass/43 bottle

Duck liver parfait, cornichons, pickles and duck fat toast 22
(GF on request)

2021 Gamay Noir Single Vineyard 12 glass/45 bottle

Linguine with sauteed squid, tomato, 27/39
parsley, lemon and chilli (DF)

2019 Dry Riesling 11 glass/40 bottle

Roman style pumpkin gnocchi, greens, roquette, 23
crisp sage with beurre noisette

2019 Pinot Gris Single Vineyard 13 glass/50 bottle

Salt and pepper quail, tahini dressing, parsley, 25/37
currants and almonds (GF)

2017 Pinot Noir CCRC 12 glass/45 bottle

Twice baked three cheese souffle, tomato, sprouts, 24
seeds and lavosh (V)

2019 Chardonnay Single Vineyard 13 glass/50 bottle

*EVOO - PepperGreen Estate Extra Virgin Olive Oil





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Mains

Roast lamb rump, labneh, parsley relish, confit tomatoes 38
and broad beans

2019 Merlot Single Vineyard 13 glass/53 bottle

Crisp pork belly, celery puree, masterstock, sauteed greens 38
and ginger shallot dressing (GF)

2018 Tempranillo 12 glass/47 bottle

Roast duck confit, kipfler potatoes, beetroot, mint, 38
walnuts and PepperGreen Estate red wine vinaigrette (GF, DF)

2019 Pinot Noir Single Vineyard 16 glass/60 bottle

Pan Seared beef tenderloin, potato gratin, 43
fried brussels sprouts, horseradish butter and cabernet jus

(Served medium-rare only)

2017 Shiraz CESH 15 glass/55 bottle

Fried cauliflower, chick peas, green harissa, 33
radish salad and preserved lemon (Vg, GF, DF)

2018 Sauvignon Blanc 11 glass/43 bottle

Paprika spiced fried chicken, creamed corn, 37
capsicum compote and pepitas

2019 Chardonnay Single Vineyard 13 glass/50 bottle

GF - Gluten Free V - Vegetarian

DF - Dairy Free Vg - Vegan

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Shared Main

Please refer to daily specials board

Share Board

Chef's Tasting Board 59

Chef's selection of entrées and salads with sourdough showcasing the current menu

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

Rhubarb trifle, apple pie EVOO ice cream, vanilla crumbs, 15
apple syrup and custard

Mango sorbet and coconut EVOO ice cream, coconut crumble, 15
lime and biscuit

Apple tarte tatin with salted caramel EVOO ice cream 15

Vanilla and buttermilk panna cotta, caramelized figs and praline 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

