



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 and poached eggs 21.5

Gruyère and herb omelette, rocket and sourdough toast 23

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

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

Twice baked gruyère and leek soufflé, 25
croutons, tomato with seeds 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

Salt and pepper prawns, sweet pork Asian salad, coriander 28
and chilli jam with bang bang dressing (GF,DF)
Sommelier pairing 2018 Riesling

Duck liver parfait, celeriac rémoulade, 22
raspberry vinaigrette and lavosh (GF on request)
Sommelier pairing 2021 Berrima Blush Rosé Single Vineyard

Linguine, white anchovy, tomato, garlic, parsley and chilli (DF) 27/39
Sommelier pairing 2019 Dry Riesling

Roman style pumpkin gnocchi, greens, roquette, 23
crisp sage with beurre noisette (V)
Sommelier pairing 2019 Pinot Gris Single Vineyard

Flash fried calamari, squid, preserved lemon, 26/37
caper mayonnaise, fried parsley and lemon (DF)
Sommelier pairing 2019 Chardonnay Single Vineyard

Twice baked gruyère and leek soufflé, 24
croutons, tomato with seeds (V)
Sommelier pairing NV Sparkling

*EVOO - PepperGreen Estate Extra Virgin Olive Oil

*Sorry, no split bills

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Mains

- Mustard crusted ox cheeks, sautéed mushrooms 39
and garlic with winter green salad
Sommelier pairing 2019 Cabernet Sauvignon Merlot
- Braised pork scotch fillet, herb crumbs, mash potato, 38
mustard with leek cream and pickles (GF on request)
Sommelier pairing 2018 Tempranillo
- Roast duck confit, crisp kipfler potatoes, 38
orange and almond salad with cardamon glaze (GF, DF)
Sommelier pairing 2019 Pinot Noir Single Vineyard
- Pan fried 300g sirloin steak, horseradish butter, polenta chips, 44
red wine jus and greens (GF) (Served medium-rare only)
Sommelier pairing 2017 Shiraz CESH
- Miso glazed eggplant, toasted seeds, salt and pepper tofu 28
with shallots and chilli (Vg, GF, DF)
Sommelier pairing 2021 Gamay Noir 12 glass/45 bottle
- Brined and roasted organic chicken, parsnip puree, 37
tarragon jus and broad beans (GF)
Sommelier pairing 2019 Chardonnay Single Vineyard

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 61

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 26

3 piece cheese with lavosh and sourdough 31

**Sommelier pairing 2018 Brut Méthode Traditionelle*

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Sides

Steamed greens 9

Garden salad 9

Potato rösti 9

Desserts

Raspberry Eton mess, EVOO Ice cream, praline, 15
cream and meringues

Hot cinnamon churros with chocolate sauce, 15
doughnut EVOO ice cream and caramelized pecans

Apple tarte tatin with salted caramel EVOO ice cream 15

Lime cheesecake with orange salad, sour cream, 15
EVOO ice cream with coconut crumble

PepperGreen Estate EVOO ice cream or sorbet (*GF, DF on request*) 9

Cheese board (selection of 2 or 3 cheeses) 26/31

***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

