



PepperGreen

ESTATE

SOUTHERN HIGHLANDS

CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

Breakfast

*Savoury breakfast served with PepperGreen Estate Extra Virgin Olive Oil emulsion
All breakfast are cooked or dressed with PepperGreen Estate Extra Virgin Olive Oil*

Served daily until 11am

Vanilla custard crepe, lemon syrup,
berries and toasted almonds (ACG, V) 19

Potato rösti, bacon, roast tomatoes
and poached eggs (6CK) 22

Gruyère three egg omelette, rocket,
and sourdough toast (6CK, V) 23

Spanish eggs, poached eggs, smoked paprika, spiced tomatoes, 25
capsicum with harissa, chorizo and sourdough toast (ACK)

Twice baked gruyère soufflé with roast tomatoes, 24
sourdough toast and rocket salad (ACG, V)

Huevos rancheros, tortillas, salsa, avocado, fried eggs, 25
chorizo and chilli jam (ACK)

Add Extra

Salmon 6.5

Eggs, bacon, chorizo, potato rösti,
mushrooms, roast tomato, avocado 4.5

Toast 3.5

***Savoury breakfast served with PepperGreen Estate Extra Virgin Olive Oil emulsion**

***10% surcharge applies on Sundays and public holidays**

***Menu selection subject to change without notice**

***Sorry, no split bills**





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Starters

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

GF on request

Entrees

All Entrees are cooked or dressed with PepperGreen Estate Extra Virgin Olive Oil

Tempura fried zucchini flowers, ricotta and mozzarella stuffing, 25
honey roasted pumpkin and pinenut salad (AG, V)

Sommelier pairing 2021 Berrima Blush Single Vineyard 12 glass/40 bottle

Duck liver parfait, poached spiced pears, red wine jelly, 23
walnut and EVOO toast (ACG)

Sommelier pairing 2021 Pinot Noir Tugalong Road

Seared scallops, broad bean salad, almonds, 28/39
garlic chips with champagne vinaigrette (BI)

Sommelier pairing 2019 Riesling Single Vineyard

Fried cauliflower, quinoa, chilli, shallot, haloumi and lemon (ACK, V) 24

Sommelier pairing 2019 Merlot Single Vineyard

Crisp sesame prawn toast, rice crackers, 28
blue swimmer crab salad and shallot dressing (BJ)

Sommelier pairing PGE Tom Collins cocktail

Twice baked gruyère and onion soufflé, roast tomatoes, 25
rocket, pear, pecans and bay leaf cream (ACG, V)

Sommelier pairing 2021 Chardonnay Single Vineyard unoaked

*EVOO - PepperGreen Estate Extra Virgin Olive Oil

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Mains

All Mains are cooked or dressed with PepperGreen Estate Extra Virgin Olive Oil

Hand rolled tortellini of ricotta, beurre noisette 38
with sauteed prawns and roasted tomatoes (ABG)

Sommelier pairing 2019 Riesling Sigle Vineyard

Roast lamb rump with caponata, greens, parsley relish 42
and fried basil (H)

Sommelier pairing 2019 Cabernet Sauvignon Merlot

Roast duck confit, bread sauce, sauteed greens, 39
lardons and jus (AG)

Sommelier pairing 2019 Pinot Noir Single Vineyard

Chargrilled beef tenderloin, potato galette, 47
spinach, tomato and sauce Bordelaise

Sommelier pairing 2018 Shiraz CCRC

Baked miso glazed eggplant, tamari seeds, pesto vinaigrette 29
and salt and pepper tofu (EFJ, V)

Sommelier pairing 2021 Pinot Noir Single Vineyard

Pastrami spiced and brined short rib of beef, zucchini dressing, 44
warm potato salad and zucchini pickle (6CI)

Sommelier pairing 2018 Tempranillo

Roast new England chicken, leek soubise, 38
beurre noisette and sage (G)

Sommelier pairing 2019 Chardonnay Single Vineyard

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Sides

All side except fries are cooked or dressed with PepperGreen Estate Extra Virgin Olive Oil

Hand cut fries with celery salt (E, V) 12

Fried brussels sprouts, lardons, parmesan and parsley (6G) 12

Roast beetroot salad, whipped goats curd,
walnuts and rocket (V) 14

Pascale's Caponata (Lucca) (E, V) 14

Share Board

Chef's Tasting Board 65

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

Kids' menu available for children under 12 years

Southern fried chicken tenderloin and chips 25

Prawn cutlets and chips 25

Spaghetti with creamy cheese sauce 25

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Desserts

*All ice creams are made with PepperGreen Estate Extra Virgin Olive Oil
Sommelier pairing "Cadenza" Noble Riesling (75ml)*

Hot chocolate fondant, EVOO hazelnut ice cream,
praline and cherry compote (AHC) 17

Mandarin sorbet, camomile jelly, lemon Madelines
and toasted pistachios (AH) 15

Hot fine apple tart with EVOO vanilla sauce
and EVOO cinnamon ice cream (GC) 15

Orange scented crème brûlée with almond biscuit and berries (ACGH) 15

EVOO damp almond cake, crème anglaise 15
and almond milk sorbet (AGH)

PepperGreen Estate EVOO Ice Cream
1 scoop 7 2 scoops 12 3 scoops 15

Cheese Board (AG)

2 pieces 26 3 pieces 31

Sommelier pairing 2018 Brut Méthode Traditionelle

Cheese Selection

Mature aged cheddar, orange and date compote, lavash and sourdough

Adelaide Hill triple cream brie, red wine jelly, figs and crackers

Woodside goats chevre with roast tomatoes and EVOO toast

*EVOO - PepperGreen Estate Extra Virgin Olive Oil

*Please ask the staff for the flavour of the day

Please note: Cake service of \$7 pp applies if supplying own cake





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Additives

1. Colourant
2. Caffeine
3. Preservatives
4. Quinine
5. Stabilizers
6. Sulfites
7. Flavour enhancers

Allergies

- A- Gluten
- B- Crustaceans or Products of
- C- Egg or egg products
- D- Fish or fish products
- E- Peanuts
- F- Soy
- G- Milk- lactose
- H- Nuts
- I- Mustard
- J- Sesame seed products
- K- Sulphur dioxide- sulfites
- L- Molluscs or products of

- V- Vegetarian
- VG- Vegan

