



PepperGreen

ESTATE

SOUTHERN HIGHLANDS

CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

Starters

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

Entrees

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

House made warm English crumpet with shellfish butter, 31
pickled fennel, dill and smoked rainbow trout
Sommelier pairing 2021 Pinot Gris Single Vineyard

Chicken liver parfait, tomato chutney with sourdough toast 23
(GF on request)
Sommelier pairing 2021 Pinot Noir Single Vineyard

Pan fried local oyster mushrooms, potato gnocchi, 28/38
beurre noisette, parmesan cheese and sage (V)
Sommelier pairing 2023 Semi Dry Riesling Single Vineyard

Twice baked gruyère soufflé, bayleaf cream, roast tomatoes 26
with pear and walnut salad (V, Nuts)
Sommelier pairing 2021 Chardonnay Single Vineyard unoaked

Crisp pork belly, coriander with bang bang dressing, 31/42
pickled cucumber and seared scallops (DF, Seeds)
Sommelier pairing Sparkling Shiraz

Chef's Tasting Board 68
(Chef's selection of entrées served with sourdough)

*Sorry, no split bills

*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

Crisp duck confit, roast cauliflower puree, crisp greens 39
with ginger shallot dressing (*GF, Seed, Nuts*)
Sommelier pairing 2021 Pinot Noir Tugalong Road

Pan fried QLD king prawns, potato gnocchi with tomato, basil, 42
lemon and chilli
Sommelier pairing 2022 Berrima Blush Single Vineyard

Chargrilled beef tenderloin, potato dauphinoise, 47
spinach, roast tomato, Béarnaise butter and jus (*GF*)
Sommelier pairing 2018 Shiraz CCRC

Spicy chicken biryani, yoghurt, chilli jam, pilaf rice 38
with curry leaves and tomato (*GF*)
Sommelier pairing 2023 Semi Dry Riesling Single Vineyard

Crisp fried polenta chips, tomato, olive salad, 36
salsa verdé and chilli jam (*V, VG, Seeds*)
Sommelier pairing 2019 Chardonnay Single Vineyard

Shared Main for Two

Please refer to daily specials board

Allergies

GF- Gluten Free/ DF- Dairy Free/ V- Vegetarian/ VG- Vegan/ Nuts/ Seeds

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— Sides —

Hand cut fries with rosemary and celery salt (DF, V) 15

Crisp corn ribs with chorizo butter, rosemary salt 15

Fresh asparagus with toasted walnuts, 15
parmesan and pangrattato (V, Nuts)

Tomato caprese salad, buffalo mozzarella, balsamic, 15
basil and dressed with EVOO and sea salt flakes (GF, V)

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*10% surcharge applies on Sundays and public holidays

*Menu selection subject to change without notice

*Sorry, no split bills





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Kids' Menu Package

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

Kid's menu available for children under 12 years

Southern fried chicken tenderloin and chips 25

Prawn cutlets and chips 25

Pasta with creamy cheese sauce 25

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*Sorry, no split bills



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Dessert wine

2021 "Cadenza" Noble Riesling

Glass (75ml)	13
Bottle (Dine In)	45



"Cadenza" Noble Riesling

\$28 (Cellar)

**Gold Medal - 2024 SAKURA Japan Women's Wine Awards*

Our Noble Riesling is crafted from grapes handpicked in Canyonleigh, Southern Highlands. Enjoy this dessert wine as an exceptionally brilliant conclusion to your dining experience. Pairs perfectly with goats cheese, pâté or your favourite dessert.

** Cadenza, a musical term that means:
A technically brilliant Improvised solo passage toward the close of a concerto. The perfect aperitif to enjoy after your meal.*





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Coffee

Reg 4.5 Lrg 5

Flat White, Cappuccino, Latté, Long Black,
Mocha

Espresso, Macchiato, Piccolo 3.5

Iced Long Black 5

Chai Latte Reg 4.5 Lrg 5

Hot Chocolate 5.5

Babyccino 1

Extra Shot, Almond Milk, Oat Milk, Soy Milk 0.5

Affogato 8.5

Pot 5

English Breakfast, Earl Grey, Darjeeling,
Chamomile, Green, Lemon and Ginger,
Peppermint

Cold Drinks

Apani Still Water 500ml 6 Apani Still Water 750ml 8

Apani Sparkling Water 500ml 7 Apani Sparkling Water 750ml 9

Soda water 4.5

Lemon, Lime and Bitters 6

Coke, Diet Coke, Lemonade 4.5

Orange Juice 4.5

Apple Juice 4.5

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Desserts

All ice creams are made with PepperGreen Estate Extra Virgin Olive Oil

Sommelier pairing "Cadenza" Noble Riesling 13 glass (75ml)

Glazed pineapple fritters, liquorice ice cream, coconut crumb 18
and star anise glaze *(Nuts)*

White chocolate marquise, almond wafer, raspberry powder 18
and crème Chantilly *(GF)*

PepperGreen Estate NV Sparkling and vanilla granita, peach sorbet, 18
meringue and raspberries *(GF,DF, VG on request)*

Tart Tartin to share with cinnamon ice cream, 32
vanilla sauce and praline *(Nuts)*

PepperGreen Estate EVOO Ice Cream *(GF)* or Sorbet *(GF, DF, VG)*
1 scoop 7 2 scoops 12 3 scoops 15

Cheese Boards *(V, Nuts, Seeds)*

2 pieces 38 3 pieces 45

Sommelier pairing 2018 Brut Méthode Traditionelle 80 bottle

orange and date compote, lavosh and sourdough, red wine jelly, figs and crackers
with roast tomatoes and EVOO toast

Cheese Selection

Mature aged cheddar, Adelaide Hill triple cream brie, Woodside goats chevre

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*Please ask the staff for the flavour of the day

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

