



— ESTATE —
SOUTHERN HIGHLANDS

CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

Starters

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

Entrées

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

Crisp potato rösti, salmon gravlax, horseradish cream, 29
pickled cucumbers with capers (GF, LF on request)
Sommelier recommended pairing 2021 Pinot Gris Single Vineyard

Chicken liver parfait, celeriac remoulade, red wine compote 24
and sourdough toast (GF on request)
Sommelier recommended pairing 2021 Pinot Noir Single Vineyard

White wine and leek risotto, finished with salsa verde, 29/42
side of Reggiano parmesan (V, VG, GF)
Sommelier recommended pairing 2023 Semi Dry Riesling Single Vineyard

Gruyère and semolina twice baked soufflé, 31
roast tomato sauce and olive tapenade (V)
Sommelier recommended pairing 2019 Chardonnay Single Vineyard

BBQ octopus with whipped ricotta, basil, 32/44
pinenuts and tomato (GF, LF on request)
Sommelier recommended pairing 2022 Berrima Blush Single Vineyard

EVOO antipasto, mixed pickled dishes with EVOO 32

Chef's Tasting Board 72
(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

Duck leg confit, pearl barley risotto, orange and star anise glaze, 39
with blood plum chutney (LF)

Sommelier recommended pairing 2021 Pinot Noir Tugalong Road

Roast Veal fillet, tarragon mayonnaise, 42
charred Cos and peperonata (GF, LF)

Sommelier recommended pairing 2021 Gamay Noir Single Vineyard

Chargrilled Beef tenderloin(200g), cherry tomato tart, 48
spinach with red wine butter (GF on request, LF on request)

Sommelier recommended pairing 2018 Shiraz CCRC

Chinese style prawn omelette, sprouts, 28/43
chive oyster sauce with sesame broth (GF, LF)

Sommelier recommended pairing 2021 Chardonnay unoaked Single Vineyard

Spicy lentil dhal, pilaf rice, fried paneer, 38
chilli jam and coriander salad (V, VG, GF, LF)

Sommelier recommended pairing 2021 Pinot Gris Single Vineyard

Shared Main for Two

Please refer to daily specials board

Allergies

GF- Gluten Free/ LF- Lactose Free/ V- Vegetarian/ VG- Vegan/Nuts

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— Sides —

Hand cut fries with rosemary salt (LF, VG) 15

Watermelon and fetta salad, herbs with red wine vinaigrette (VG, GF) 15

Fresh asparagus with walnuts, 15
herb crumbs and roquet (VG, Nuts)

Caprese salad, vine ripened tomato, cherry truss tomatoes, 15
basil, buffalo mozzarella, EVOO, balsamic and celery salt (GF, V)

Allergies

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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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Desserts

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

Sommelier pairing "Cadenza" Noble Riesling (75ml)

Chocolate sablée biscuits, vanilla mascarpone, raspberries and caramel 18

Passionfruit crème brûlée, lemon madeleines 18

with strawberry salad *(GF on request)*

Buttermilk panna cotta with Strawberry jellies 18

and glazed almonds *(GF, Nuts)*

Blood orange sorbet, coconut wafers, jellies and berries *(VG, GF, LF)* 18

Share tart tatin with cinnamon custard and pear sorbet *(Nuts)* 32

PepperGreen Estate EVOO Ice Cream *(GF)* or Sorbet *(GF, LF, VG)*

1 scoop 7 2 scoops 12 3 scoops 15

Cheese Boards *(V, Nuts)*

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

Allergies

GF- Gluten Free/ LF- Lactose Free/ V- Vegetarian/ VG- Vegan/ Nuts/ Seeds

***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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— 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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