



— 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

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

Salt and pepper squid, preserved lemon, caper mayonnaise,
fried parsley and lemon (DF) 37
Sommelier pairing 11 glass/43 bottle

*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

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

Spicy chicken biryani with yoghurt, chilli jam, pilaf rice 39
with curry leaves and tomato (GF on request)

Sommelier pairing 2023 Semi Dry Riesling Single Vineyard

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, herb crumbs and roquet (*VG, Nuts*) 15

Allergies

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***EVOO - PepperGreen Estate Extra Virgin Olive Oil**

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

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

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— Desserts —

All ice creams are made with PepperGreen Estate Extra Virgin Olive Oil
Sommelier pairing "Cadenza" Noble Riesling 14 glass (75ml)

Passionfruit crème brûlée, lemon madeleines 18
with strawberry salad (*GF on request*)

Buttermilk panna cotta with Strawberry jellies and glazed almonds (*GF, Nuts*)
18

Hot chocolate fondant, dulce de leche, 18
salted caramel ice cream and orange salad

— Cheese Boards —

2 pieces 38 3 pieces 45

Cheese Selection

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

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

Sommelier recommended pairing 2018 Brut Méthode Traditionelle 80 bottle





PepperGreen

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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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#PEPPERGREENESTATE