



PepperGreen

ESTATE
SOUTHERN HIGHLANDS

CELLAR DOOR • VINEYARD • OLIVE GROVE

Afternoon Menu

Available daily from 2pm - 3:30pm

Extra Virgin Olive Oil with sourdough and olives 19
Add spiced mixed salted nuts 8

Oysters with red wine mignonette
Half dozen 28 One dozen 44

Chicken liver parfait, celeriac remoulade, red wine compote 24
and sourdough toast (*GF on request*)

Crisp rösti, salmon gravlax, horseradish cream, 29
pickled cucumbers and capers (*GF*)

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

Cheese Boards (*V, Nuts*)
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





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

Zen Affogato (Liqueur Free) 16

PepperGreen Estate EVOO Ice Cream (GF) or Sorbet (GF,DF,VG)
1 scoop 8 2 scoops 13 3 scoops 16

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

