



PepperGreen

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

Sundried tomato and basil arancini with tomato sugo 31
and grated Reggiano parmesan (V)

Sommelier recommended pairing 2025 Arneis Single Vineyard

Duck liver parfait, pear chutney and garlic toast (GF on request) 25
Sommelier recommended pairing 2021 "Cadenza" Noble Riesling

Twice baked gruyere soufflé, bayleaf cream, 31
roast tomatoes, watercress and walnut salad (V)

Sommelier recommended pairing 2024 Rosé Single Vineyard

Grilled octopus, pickled fennel, olives, tomatoes 32/44
and basil with red wine vinaigrette (GF, LF)

Sommelier recommended pairing 2021 Merlot Single Vineyard

Panfried potato gnocchi, sauteed local mushrooms, 32
herbs and sage beurre noisette (V)

Sommelier pairing 2021 Oaked Chardonnay Single Vineyard

Chef's Tasting Board 72

(Chef's selection of entrées served with sourdough)

*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

Panfried duck “cotoletta”, roast potatoes, leek soubise, 39
orange salad and masterstock (LF on request)

Sommelier recommended pairing 2021 Pinot Noir Tugalong Road

Crisp skin pork belly, Thai green mango salad, 42
pineapple chutney and fried shallots (LF, GF)

Sommelier recommended pairing 2021 Gamay Noir Single Vineyard

Chargrilled beef tenderloin (200g) with potato 49
and bacon galette, caramelised eschalots, bearnaise butter
and bordelaise sauce (GF)

Sommelier recommended pairing 2018 Shiraz CCRC

Panfried Skull Island prawns, potato gnocchi, 32/44
garlic, chilli, lemon and basil

Sommelier recommended pairing 2021 Pinot Gris Single Vineyard

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

Sommelier recommended pairing 2024 Semi-Dry Riesling Single Vineyard

Shared Main for Two

Please refer to daily specials board

Allergies

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

*Sorry, no split bills

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— Sides —

Hand cut fries with celery salt and romesco sauce *(LF, VG, Nuts)* 15

Watermelon and fetta salad and herbs
with red wine vinaigrette *(V, GF)*

Warm grilled eggplant and capsicum salad dressed 15
with a pesto vinaigrette *(VG, GF, LF, Nuts)*

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

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*10% surcharge applies on Saturday, 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

Please note:

***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 14 glass (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

Zen Affogato (Liqueur Free) 16

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

1 scoop 8 2 scoops 13 3 scoops 16

Cheese Boards (*V, seeds, 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, gorgonzola

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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

