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

Seared scallops on warm crumpet, 28
Romesco sauce and garlic chips
Sommelier recommended pairing 2025 Arneis Single Vineyard

Duck liver parfait, cornichons, 26
celeriac remoulade and garlic toast *(GF on request)*
Sommelier recommended pairing 2021 Gamay Noir Single Vineyard

Twice baked gruyère and leek soufflé, 31
bayleaf and nutmeg cream *(V)*
Sommelier recommended pairing 2024 Rosé Single Vineyard

Mushroom and sage arancini, sauteed local oyster mushrooms, 27/38
aioli and parmesan *(V)*
Sommelier recommended pairing 2021 Tempranillo Single Vineyard

Fried cauliflower and halloumi, chilli, soy and shallot, 28/39
basil oil and lemon *(VG on request, GF)*
Sommelier pairing 2021 Unoaked 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

BBQ duck breast, celeriac puree, charred treviso, burnt orange glaze *(GF)* 41

Sommelier recommended pairing 2022 Pinot Noir Single Vineyard

Roast saddle of lamb, smoked eggplant, roast tomatoes and parsley relish 42

Sommelier recommended pairing 2019 Cabernet Sauvignon Merlot

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

(GF,LF on request)

Sommelier recommended pairing 2018 Shiraz

Roast free range chicken ballotine, pork, tomato and ricotta stuffing, mash potato and peperonata *(GF)* 39

Sommelier recommended pairing 2021 Chardonnay Single Vineyard Oaked

Blanquette of veal, eschalot and button mushroom, butter puff pastry and steamed vegetables 39

Sommelier recommended pairing 2021 Merlot Single Vineyard

Shellfish chowder, mussels, clams, smoked trout, guanciale and potato 31/48

Sommelier pairing 2021 Unoaked Chardonnay Single Vineyard

Allergies

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

***Sorry, no split bills**

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

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Sides

Hand cut fries with rosemary salt and chipotle mayo *(LF,VG,V)* 16

Fried brussel sprouts, crisp speck, parmesan and parsley *(GF)* 16

Fresh asparagus, broad beans, EVOO and balsamic dressing, grated Reggiano parmesan *(GF,VG on request)* 16

Avocado, tomato, basil and pinenut salad *(LF,VG,GF)* 16

Side of chef's chillies 8

Allergies

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

***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 27

Prawn cutlets and chips 27

Pasta with creamy cheese sauce 27

Please note:
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***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)*

Hot chocolate fondant with caramel and pretzel ice cream 18

Crème caramel with lemon madelines *(GF)* 18

Thin apple tart with cinnamon ice cream, crème anglaise 18

Vanilla poached pear, sauterne syrup, hazelnut, sablée biscuit 18

Coconut panna cotta, almond praline, green apple sorbet, pistachio biscuit *(VG,GF)* 18

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

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

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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