



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 (A)
Half dozen 28 One dozen 46

Duck liver parfait, cornichons, 26
celeriace remoulade and garlic toast (*GF on request*)

Mushroom and sage arancini, sauteed local oyster mushrooms, 27
aioli and parmesan (V)

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

Cheese Boards (*V, Nuts, Seeds*)
2 pieces 38 3 pieces 45

Cheese Selection

Mature aged cheddar, Adelaide Hill triple cream brie, gorgonzola

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





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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, 18
sablée biscuit

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

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

Seafood Origin:

(A) Australian (I) Imported (M) Mixed Origin

*EVOO - PepperGreen Estate Extra Virgin Olive Oil

*Please ask the staff for the flavour of the day

