



— 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

Salt and pepper squid, sauce amatriciana, 28/39
lemon and parsley (I,P,GF)

Sommelier recommended pairing 2025 Arneis Single Vineyard

Duck liver parfait, pear chutney and garlic toast (GF on request) 26
Sommelier recommended pairing 2021 Gamay Noir Single Vineyard

Twice baked gruyère and leek soufflé, 31
bay leaf and nutmeg cream (V)

Sommelier recommended pairing 2024 Rosé Single Vineyard

Baked semolina gnocchi, local oyster mushrooms, 27/38
sage beurre noisette and soft egg (V)

Sommelier recommended pairing 2023 Pinot Gris Single Vineyard

Crisp pork belly, red Thai curry, lime leaves, 29
beans and coconut (DF, GF)

Sommelier pairing 2024 Semi Dry Riesling Single Vineyard

Braised and chargrilled octopus, Persian feta salad, 28
tomato jam and lemon (L, GF)

Sommelier pairing 2022 Tempranillo Single Vineyard

Chef's Tasting Board (A) 72

(Chef's selection of entrées served with sourdough)

*EVOO - PepperGreen Estate Extra Virgin Olive Oil

Allergies GF- Gluten Free/ LF- Lactose Free/ V- Vegetarian/ VG- Vegan/Nuts/ P - Pork
Seafood Origin (A) Australian (I) Imported (M) Mixed Origin





— ESTATE —
SOUTHERN HIGHLANDS
CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

— Mains —

All Mains are cooked or dressed with PepperGreen Estate Extra Virgin Olive Oil

Crisp duck confit, roast kipfler potatoes, sauteed peas, 41
blood orange jus (GF, DF)

Sommelier recommended pairing 2023 Pinot Noir Tugalong Road

Roast lamb saddle on roast beetroot and feta salad 42
parsley relish and jus (GF)

Sommelier recommended pairing 2019 Cabernet Sauvignon Merlot

Grilled beef tenderloin (200g), leek soubise, shoestring potatoes, 49
Bordelaise sauce and bearnaise butter
(GF, LF on request)

Sommelier recommended pairing 2018 Shiraz

BBQ chicken, lemon and oregano, labneh, parsley, 39
pickled onions and currants (GF)

Sommelier recommended pairing 2021 Oaked Chardonnay Single Vineyard Oaked

Panfried veal scallopini, steamed potato, white wine, 41
Mushroom, leek and eschalot (GF)

Sommelier recommended pairing 2021 Merlot Single Vineyard

Grilled pork scotch fillet, mango chutney, 41
Green papaya and Thai basil salad (GF, DF)

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**





— ESTATE —
SOUTHERN HIGHLANDS
CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

— Sides —

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

Caprese salad, vine ripened tomatoes, 16
smoked buffalo mozzarella, basil, balsamic and EVOO

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

Sauteed greens with pickled currants and pinenuts and EVOO 16

Side of chef's chillies 8

Allergies

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

*Sorry, no split bills

*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

