



SOUTHERN HIGHLANDS
CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

2 Courses \$98

3 Courses \$115

Entrees

Chinese style crab omelette, sesame broth, oyster sauce,
and sprouts. (Gf,Lf,A)

Sommelier recommended pairing 2024 Semi Dry Riesling Single Vineyard

BBQ marinated quail, tahini, pine nuts, currants and harissa (Gf)

Sommelier recommended pairing 2021 Gamay Noir Single Vineyard

Warm crumpet Provençal cream, soft egg,
smoked salmon pearls, fried leek (A)

Sommelier recommended pairing 2023 Pinot Gris Single Vineyard

Salt and pepper cauliflower, orange fennel and date salad (Ve,Gf)

Sommelier recommended pairing 2021 Oaked Chardonnay Single Vineyard

Mains

Crisp five spice duck confit, garlic stir fried white broccoli,
master stock, and ginger shallot dressing (Gf,Lf)

Sommelier recommended pairing 2023 Pinot Noir Tugalong Road

Pan- fried veal steak, prosciutto, sage, sweet Marsala jus,
spinach and kipfler potatoes (Gf,Lf)

Sommelier recommended pairing 2021 Merlot Single Vineyard

Tempura fried orange roughly, baba ganouj, tomato relish,
preserved lemon and fried leek

Sommelier recommended pairing 2021 Unoaked Chardonnay Single Vineyard

Miso glazed eggplant, tofu, chilli, and shallots (Ve)

Sommelier recommended pairing 2022 Tempranillo Single Vineyard

Desserts

Grand Marniere, and orange soufflé, crème chantilly, cardamom ice cream

Hot strawberry crumble, coconut granola, mulled wine ice cream

Maffra aged cheddar, Barossa triple cream Brie, fresh dates and lavosh

