

Housemade bread and butter 5

TO START

Pork belly, pomegranate, apple, pistachio 22
Tuna tartare, sesame, wild rice 24
Celeriac, seaweed, furikake 18

MAINS

Coq au vin, bacon jam, caramelised shallot 40
Lamb duo, Romesco, spring vegetable 46
Whole flounder, prawn bisque, cherry tomato, zucchini 38
Roasted carrot, fermented slaw, chickpea, wild garlic 30

SIDES

Pommes Pont-Neuf, lemon aioli 16
Sprouts, XO, sage, pine nut 15

TO FINISH

Pumpkin cake, black rice pudding, coconut gelato 18
Rhubarb, custard tart, frangipane, candied almond 16

All seafood served is sourced from Australia

MENU HOMAGE 125

Estate Wine Pairing 70 | Premium Wine Pairing 95

Housemade bread | Croquette, piccalilli | Oyster, nam jim
2023 Blanc de Blancs | 2016 Late Disgorged Sparkling

Tuna tartare, sesame, wild rice
2024 Home Block Riesling | 2010 Home Block Riesling

Celeriac, seaweed, furikake
2025 Old Cherry Block Sauvignon Blanc | 2025 Fumé Blanc

Jerusalem artichoke risotto, walnut
2025 Old Apple Block Chardonnay | 2011 Old Apple Block Chardonnay

Lamb duo, Romesco, spring vegetable
2021 Old Gum Block Shiraz | 2022 S&G Shiraz

OR

Coq au vin, bacon jam, caramelised shallot
2025 Old Pump Shed Pinot Noir | 2023 S&G Pinot Noir

Passionfruit soufflé, white chocolate ice-cream
2025 Gewürztraminer

Pumpkin cake, black rice pudding, coconut gelato
2022 Late Harvest Riesling

Sunflower seed nougat | Pate de fruit
