

SHARING MENU

Deli & Fromage *We recommend our Sparkling Blanc de Blancs 2019*

- Local Sourdough, Olive Oil, Balsamic Glaze \$6
- Warm Mixed Olives \$12
- Charcuterie Board, House-made Pickles, Sourdough \$38
- Cheese Board, Quince Paste, House-made Pickles, Crackers \$36

Small Plates

- Mushroom & Pumpkin Arancini with Aioli (4 pieces) \$24
We recommend our Rose 2020
- Jamon, Capers & Parmesan Croquettes with Aioli (4 pieces) \$24
We recommend our Pinot Noir 2020
- Salmon Gravlax, cured in Beetroot & Wild Dog Gin with Lemon Myrtle Dressing \$24
We recommend our Sauvignon Blanc 2021
- Roasted Broccolini with Toasted Sesame Seeds & Sesame Oil \$14
- Green Leaf Salad with Pine Nuts, Beans, Radish, Feta & Vinaigrette \$14
- Patatas Bravas, Rosemary & Garlic with Aioli \$14

WINE TASTINGS ALL DAY

All our food is made from scratch with a focus on local produce. The food is designed to come out staggered to share, not as individual meals! Please talk to our staff if you have any question about ordering!

Big Plates

- House-made Gnocchi, Creamy Chardonnay & Mushroom Sauce \$38
We recommend our Chardonnay 2021
- Free Range Pork Belly, Roasted Fennel, Miso Sauce \$38
We recommend our Pinot Noir 2020
- Braised Ox Cheek, Pickled Cabbage, Roasted Cauliflower & Parsnip Puree \$38
We recommend our Merlot 2019

Something Sweet

- Citrus Panna Cotta, Frangipane Crumble, Berry Compote \$16
- Baked Lemon Tart, Passionfruit Syrup with Chantilly Cream \$16
- Dark Chocolate & Coffee Mousse with Chantilly Cream \$16

Tutored Wine Experience - \$75

Tutored wine experience with tasting plate, must be booked in advance. Please ask staff for more information.

DOWNSTAIRS IN CELLAR DOOR