



À LA CARTE MENU

2 Courses | \$80pp

3 Courses | \$100pp



Artist Rebecca Rath
@rebeccarathart

OPTIONAL SNACKS

- Chardonnay lees focaccia with local olive oil 5ea
- Marinated Ceres Hill olives 8
- Crudites of garden vegetables with whipped beetroot 15



SMALLER

- Albacore tuna crudo, aquachile, piel del sapo melon, finger lime
- Jerusalem artichoke, pickled corella pear, sorrel
- Stracciatella, capsicum salsa verde, cucamelon, mustard leaf

LARGER

- BBQ pork, celeriac, turnip tops, masterstock
- Butternut pumpkin ravioli, brown butter, sage, whey
- Sand whiting, leeks, tarragon, bisque
- Calamari, braised spigarello, dandelion, sofrito

OPTIONAL SIDES

- Twice-cooked Nicola potatoes with rosemary salt 12
- Butter lettuce, smoked lemon dressing, parmesan 12

TO FINISH

- Caramel pannacotta, honeycomb, candied citrus
- Sticky Beard honey cake, quince, sheep's milk yoghurt

OPTIONAL CHEESE

- Cheese selection One 15 | Two 30 | Three 40
- Holy Goat La Luna, Marcel Petite 24-month Comté, Hunter Belle Ash Brie*

Produce underlined is farmed on-site following organic practices



Or select our Signature Farm to Table Tasting Menu - \$115pp

MARGAN LIMITED RELEASE WINES

	Glass	Bottle
Ceres Hill Albarino 2023	12	50
Ceres Hill Semillon 2021	12	50
Fordwich Hill Semillon 2022	12	50
Breaking Ground Albarino 2023	12	52
Francis John Semillon 2018	14	70
Saxonvale Verdelho 2023	12	50
Fordwich Hill Chardonnay 2022	12	50
Ceres Hill Chardonnay 2022	14	70
Timbervines Chardonnay 2022	15	80
Rose & Bramble Rose 2023	10	40
Breaking Ground Rosato 2022	12	52
Ceres Hill Barbera 2022	12	50
Breaking Ground Barbera 2023	12	52
Timbervines Tempranillo Graciano Shiraz 2022	13	60
Saxonvale Cabernet Sauvignon 2021	13	60
Saxonvale Shiraz Mourvedre 2021	13	60
Fordwich Hill Shiraz 2022	13	60
Timbervines Shiraz 2019	25	100

If you love any of these wines and want to take some home with you, please ask our team for assistance

