

At Rowlee, our cooking philosophy revolves around conscious sourcing and minimal waste. From the delicate green tops of leeks to the hearty roots, we utilise every part of the harvest to create dishes that minimise waste and maximise flavour.

By building strong relationships with dedicated suppliers, we ensure each ingredient on your plate is sustainably sourced and thoughtfully prepared to showcase the beauty and bounty of our local landscape.

Through our collaborations with passionate local producers, we bring the finest seasonal ingredients to your plate:

- **Block 11 Organics:** We work with Greg Kocanda to source vibrant seasonal produce, including vegetables cultivated here at Rowlee.
- **Nashdale Fruit Company:** John Reynolds provides heirloom fruit and vegetables rarely found at typical greengrocers.
- **Robanco Meats:** Known for ethical farming and premium quality, their cuts highlight the natural flavours of the region.
- **Little Big Dairy:** Supplying rich, artisan milk, cream, and butter to elevate our dishes.
- **The Market Cat & Mountain Miso:** Robbie Robinson and Nana Harada forage wild mushrooms and craft artisanal ingredients, such as shio koji, enhancing each dish with local and seasonal nuances.

Like all the best things, Rowlee began as a passion project. Two lovers in life, and lovers of wine, set out to plant a vineyard, to cultivate and explore their favourite varieties. More than 20 years and two generations on, Rowlee has become a place where seasonal produce is grown, shared and celebrated.

Rowlee is an old English word that means ‘roughly cleared meadow’, which is fitting given that our founders started with one paddock in Nashdale, just outside of Orange. In selecting the place to plant their passion, they searched far and wide, eventually landing in one of Australia’s highest and coolest winemaking regions – under the watchful eye of Mount Canobolas.

It was the perfect spot to grow cool climate aromatics, Chardonnay, Pinot Noir and their favourite Italian varieties, Nebbiolo and Arneis. Before long, the empty paddock was bursting with rows of vines, and the Rowlee vineyard was born.

Due to the longer ripening times that come with Orange’s cool climate, our grapes produce complex, more subtle wines, and because of this our fruit became highly sought after by winemakers across New South Wales.

After more than a decade supplying exquisite grapes to others, and dabbling in their own winemaking, the next generation in the Rowlee story, Nicole and James realised their vision of creating a boutique label, utilising the highly sought after fruit that was being supplied to makers all around the state.

2013 was the year the Single Vineyard range was launched, and by 2017, Rowlee had developed a reputation as a quality producer of boutique wines. The accolades came pouring in, including the first five-star Halliday rating, amongst a string of awards at local and state shows for the Rowlee Chardonnay and Nebbiolo.

As part of the Rowlee experience, our estate is open to visitors to immerse themselves in a range of food and wine experiences, from tastings and tours to overnight escapes and special celebrations.

In addition, the Rowlee Wine Club, gives members exclusive access to early and limited release wines, as well as invitations to curated gastronomic events, bringing you into our world.

Opened in May 2024, Rowlee Dining and Bar is a place where visitors can enjoy our wine alongside the freshest produce from our farm and across the region. Our approach in the kitchen reflects our winemaking philosophy, where flavours cultivated on the land are enhanced in the kitchen.

[instagram.com/rowleewines](https://www.instagram.com/rowleewines) [facebook.com/rowleewines](https://www.facebook.com/rowleewines)

ROWLEEWINES.COM.AU



DINING & BAR

Daily shared set menu

MINIMUM OF TWO GUESTS

Three Course shared set menu	89	per person
• <i>Wine pairing 45pp</i>		
Four Course shared set menu	99	per person
• <i>Wine pairing 60pp</i>		

STARTERS

Warm sourdough, whipped Copper Tree Farms butter, Murray River salt	DF, VG	7pp
Wagyu bresaola, truffled stracciatella, crostini		12pp
• <i>2024 Rowlee ‘La Rosa’ Sparkling Rosé</i>		
Ocean trout tartare, Calabrian chilli, soy, yuzu dressing, house-made lavosh	DF	14pp
• <i>2024 Rowlee Single Vineyard Riesling</i>		
Fried gordal olive, ricotta, lemon, paprika aioli (for two)		12
• <i>2025 Rowlee Estates Pinot Gris</i>		

ENTREES

Roasted & pickled baby beetroot, jerusalem artichoke, lemon thyme feta, hazelnut, mustard dressing	GF, VG	26
• <i>2024 Rowlee Estates Rosé</i>		
Chicken liver parfait, honey-roasted pistachio, grapes, rosemary, grilled sourdough	GF*	26
• <i>2024 Rowlee Estates Pinot Noir</i>		
Broccoli & parmesan velouté, fresh local truffle, caper oil pistou	GF, VG	28
• <i>2024 Rowlee Estates Chardonnay</i>		
Pork shoulder & ricotta raviolo, celeriac puree, beef bourguignon sauce, pork belly crumb		32
• <i>2024 Rowlee Single Vineyard Arneis</i>		



DINING & BAR

MAINS

Daily market fish	GF*, DF*	MP
• <i>2024 Rowlee Single Vineyard Chardonnay</i>		
Risotto of Acquerello organic aged rice, caramelised leek, zucchini, roasted hazelnuts, Sardinian pecorino, saffron chilli oil	GF, VG	39
• <i>2024 Rowlee Single Vineyard Arneis</i>		
Assiette of chicken, pan-roasted chicken breast glazed with miso butter, confit chicken leg, caramelised onion puree, kohlrabi pickle, burnt spring onion, pearl barley pilaf	GF*	48
• <i>2023 Rowlee Single Vineyard Pinot Noir</i>		
12hr slow-roasted beef cheek, spiced pumpkin puree, roasted baby onions, shitake mushrooms, pepita crumb	GF	48
• <i>2023 Rowlee Estates Syrah</i>		

SIDES

Twice-cooked baby chat potatoes, mustard, oregano, lemon	GF, DF, VG	15
Steamed greens, miso butter, chive, lime, parmesan	GF, VG	15
Mixed baby cos & treviso salad, fennel, apple, white balsamic	GF, DF, VG	14
Fries, roasted local garlic aioli	GF, DF, VG	14

DESSERT

Local orchard apple tarte tatin with vanilla bean ice cream	VG	19
Chocolate pavé with orange mascarpone & hazelnut praline		19
Garden lemon gelato, candied kumquat	GF, VG	12
Three cheeses served with local orchard apple, quince, house-made lavosh	GF*, VG	32
• <i>2023 Rowlee Single Vineyard ‘Fiore’</i>		

{GF} gluten free | {DF} dairy free | {VG} vegetarian | {V} vegan | *altered on request

While all efforts will be made to accommodate dietary requests, we cannot guarantee that our food will be allergen free. CC surcharge of 1.7% applies to Visa/MC/Amex.

SUNDAY SURCHARGE 10%, PUBLIC HOLIDAY SURCHARGE 15%