



## GROUP DINING - 3 Course

\$89pp - 8 or more guests, shared

Warm sourdough, whipped Copper Tree Farms butter,  
Murray River sea salt **{VG}** **{DF}**\*

Ocean trout tartare, Calabrian chilli, soy, yuzu  
dressing, house-made lavosh **{DF}**

2024 ROWLEE SINGLE VINEYARD RIESLING

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Roasted & pickled baby beetroot, jerusalem artichoke,  
lemon thyme feta, hazelnuts, mustard dressing  
**{GF}** **{VG}**

Broccoli & parmesan velouté, fresh local truffle,  
caper oil pistou

2024 ROWLEE SINGLE VINEYARD ARNEIS

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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}**\*

2023 ROWLEE SINGLE VINEYARD PINOT NOIR

12hr slow-roasted beef cheek, spiced pumpkin puree,  
roasted baby onions, shitake mushrooms, pepita  
crumb **{GF}**

2023 ROWLEE SYRAH

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Mixed baby cos & treviso salad with fennel & apple  
**{GF}** **{DF}** **{VG}**

Fries, roasted local garlic aioli **{GF}** **{DF}** **{VG}**

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## SUGGESTED WINE PAIRINGS

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

All groups of 8 or more guests can dine from either our three or four course set shared menu. Sunday and Public Holiday surcharges are additional and not included in the above pricing. Dietary requirements and changes to final numbers must be communicated with the venue a minimum of 24 hours in advance. 10% service charge added to final bill for groups of 8+ guests.

# R

DINING  
&  
BAR

## GROUP DINING - 4 Course

\$99pp - 8 or more guests, shared

Warm sourdough, whipped Copper Tree Farms butter,  
Murray River sea salt **{VG} {DF}\***

Ocean trout tartare, Calabrian chilli, soy, yuzu dressing,  
house-made lavosh **{DF}**

2024 ROWLEE SINGLE VINEYARD RIESLING

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Roasted & pickled baby beetroot, jerusalem artichoke,  
lemon thyme feta, hazelnuts, mustard dressing  
**{GF} {VG}**

Broccoli & parmesan velouté, fresh local truffle,  
caper oil pistou

2024 ROWLEE SINGLE VINEYARD ARNEIS

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Assiette of chicken, pan-roasted chicken breast  
glazed with miso butter, confit chicken leg,  
caramelised onion puree, burnt spring onion,  
pearl barley pilaf **{GF}\***

2023 ROWLEE SINGLE VINEYARD PINOT NOIR

12hr slow-roasted beef cheek, spiced miso & pumpkin puree,  
roasted baby onions, shitake mushrooms, pepita crumb **{GF}**

2023 ROWLEE SYRAH

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Mixed baby cos & treviso salad with fennel & apple  
**{GF} {DF} {VG}**

Fries, roasted local garlic aioli **{GF} {DF} {VG}**

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Local orchard apple, rhubarb, pistachio crumble with vanilla  
bean ice cream **{VG}**

2023 ROWLEE SINGLE VINEYARD 'FIORE'

## SUGGESTED WINE PAIRINGS

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

All groups of 8 or more guests can dine from either our three or four course set shared menu. Sunday and Public Holiday surcharges are additional and not included in the above pricing. Dietary requirements and changes to final numbers must be communicated with the venue a minimum of 24 hours in advance. 10% service charge added to final bill for groups of 8+ guests.