



SET MENU

3 Course - \$89pp (min. 2 guests, shared)

Provence Boulangerie sourdough, whipped Copper Tree Farms butter, Murray River sea salt **{GF}** **{DF}***

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

2025 ROWLEE SINGLE VINEYARD RIESLING 120ML

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Beetroot terrine, whipped Danish feta, candied pistachio, radicchio salad **{VG}** **{GF}**

Roasted quail, shitake mushrooms, grapes, ricotta, toasted hazelnuts **{GF}**

2024 ROWLEE ESTATES ROSE 120ML

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Free-range chicken galantine, caramelised onion cream sauce, kohlrabi petal salad **{GF}***

2023 ROWLEE SINGLE VINEYARD CHARDONNAY 75ML

Kinross Station char-grilled lamp rump, caponata, Banda Rossa aged balsamic **{GF}** **{DF}**

2023 ROWLEE ESTATES SANGIOVESE 75ML

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

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

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ADDITIONAL WINE PAIRING \$49PP

{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.

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DINING
&
BAR

4 COURSE

\$99pp (min. 2 guests, shared)

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

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

2025 ROWLEE SINGLE VINEYARD RIESLING 120ML

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Beetroot terrine, whipped Danish feta, candied pistachio, radicchio salad **{VG} {GF}**

Roasted quail, shitake mushrooms, grapes, ricotta, toasted hazelnuts **{VG} {GF}**

2024 ROWLEE ESTATES ROSE 120ML

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Free-range chicken galantine, caramelised onion cream sauce, kohlrabi petal salad **{GF}**

2024 ROWLEE SINGLE VINEYARD CHARDONNAY 75ML

Kinross Station char-grilled lamb rump, caponata, Banda Rossa aged balsamic **{GF} {DF}**

2023 ROWLEE ESTATES SANGIOVESE 75ML

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

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

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Chocolate pavé with orange mascarpone & hazelnut praline

2023 ROWLEE SINGLE VINEYARD 'FIORE' 75ML

ADDITIONAL WINE PAIRING \$65PP

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

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