

Garden Bar Menu

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Snacks

Wood-fired flatbread with dips (beetroot or taramasalata) (VG)	16
Candied & spiced mixed nuts, smoked sea salt (GF) (DF) (VG)	12
Mixed local olives, toasted fennel seeds, orange, lemon thyme (GF) (DF)	12
Charcuterie - De Palmer Wagyu Bresaola Local Salami	28
Seasonal Garden Pickles Grilled sourdough baguette (GF) (DF)	32
Three cheeses served with house-made lavosh and accompaniments (GF)* (VG)	32
Tin of Ortiz anchovies served with potato crisps (GF) (DF)	20
Hot chips, roasted local garlic aioli (VG) (GF) (DF)	14

Substantial

Caesar salad, roasted free-range chicken, bacon lardon, Parmigiano Reggiano, house dressing	28
Pinot Gris-battered fish and chips, caper and herb aioli (DF)	28

Pizza

Sicilian - Pork, fennel, garlic, rosemary, thyme, capsicum	30
Capricciosa - Artichoke, prosciutto, olives, botarga	26
Bianco - Potato, garlic, rosemary, thyme, stracciatella	26

(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%

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GARDEN BAR

Full beverage selection available to order via QR code on table or at the bar

ROWLEE WINES (BY THE GLASS)

'24 Estates Cuvée or La Rosa (Sparkling Rosé)	16/72
'25 Estates Pinot Gris	16/72
'24 Single Vineyard Fumé Blanc	16/72
'24 Estates Chardonnay	16/72
'24 Estates Rosé	16/72
'24 Estates Pinot Noir	16/72
'23 Estates Sangiovese	16/72
'24 Estates Syrah	16/72

COCKTAILS

Four Pillars Yuzu Gin & Peach Spritz	19
Rhubarb Paloma	20
Spiced Pineapple Marg	20
Aperol Spritz	20
Espresso Martini	20
Negroni	20

BEER&CIDER

Badlands Pilsener (Orange, NSW)	13
Stone & Wood Pacific Ale	10
Kosciuzcko Pale Ale	9.5
Hahn 3.5 (mid)	9
James Squire (zero)	9
Small Acres Heritage Cider (Orange, NSW)	12.5