



DINING & BAR

Daily shared set menu

MINIMUM OF TWO GUESTS

Three Course shared set menu	89	per person
• <i>Wine pairing 49pp</i>		
Four Course shared set menu	99	per person
• <i>Wine pairing 65pp</i>		

STARTERS

Provence Boulangerie sourdough, whipped Coppertree Farms butter, Murray River sea salt <b>DF*, VG</b>	7pp
Spiced chickpea popcorn, oregano, sherry vinegar <b>GF, DF, VG</b>	14
• <i>2025 Rowlee Single Vineyard Fumé Blanc</i>	
Salmon cured in local Parrot Gin, candied fennel, cucumber pickles <b>GF, DF</b>	18
• <i>2025 Rowlee Single Vineyard Pinot Gris</i>	
Beef tartare, sun-dried tomatoes, fried capers, crisps <b>GF, DF</b>	20
• <i>2024 Rowlee Estate Pinot Noir</i>	

ENTREES

Seared baby octopus, romesco sauce, house pickles <b>GF, DF</b>	32
• <i>2025 Rowlee Estates Pinot Gris</i>	
John's heirloom carrots, roasted macadamia butter, herb salad <b>GF, DF, VG</b>	26
• <i>2024 Rowlee Estates Chardonnay</i>	
Pork and fennel meatballs, chimichurri, 24-month Parmigiano Reggiano <b>GF</b>	28
• <i>2025 Rowlee Single Vineyard Riesling</i>	

## MAINS

Daily market fish <b>GF*, DF*</b>	MP
• 2024 Rowlee Single Vineyard Chardonnay	
Risotto of Acquerello organic aged rice, grilled seasonal garden vegetables, romesco <b>GF, DF, V</b>	39
• 2025 Rowlee Single Vineyard Fumé Blanc	
Free-range roasted chicken, lemon, thyme, rosemary and honey glaze, baba ghanoush <b>GF, DF</b>	48
• 2024 Rowlee Single Vineyard Pinot Noir	
12hr slow-braised Kinross Station lamb, white bean skordalia, pomegranate molasses <b>GF, DF</b>	56
• 2023 Rowlee Estates Syrah	
300gm Black Angus Denver steak (MBS 5), pepita pesto, Roma tomato salad <b>GF, DF</b>	69
• 2023 Rowlee Estates Sangiovese	

## SIDES

Mixed tomato and cucumber salad, whipped ricotta <b>GF, VG</b>	15
Seasonal grilled vegetables - zucchini, capsicum, red onion, reduced sherry vinegar <b>GF, DF, V</b>	15
Mixed leaf salad, roasted sesame seeds, house dressing <b>GF, DF, V</b>	14
Chips, house seasoning, roasted garlic aioli <b>GF, DF, VG</b>	14

## DESSERT

Chocolate pavé with honeycomb, chocolate soil, berry mascarpone	19
Orange and ricotta cake, vanilla bean ice cream	19
Lemon curd martini, shortbread crumb, crystallised lemon zest, whipped cream	19
Three cheeses served with local seasonal fruit, preserve and house-made lavosh <b>GF*, VG</b>	32
• 2023 Rowlee Single Vineyard 'Fiore'	

{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%**

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.

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.

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

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