



DINING
&
BAR

SET MENU

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

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

Beef tartare, sun-dried tomatoes, fried capers, house-made lavosh **{GF} {DF}**

2024 ROWLEE ESTATES 'LA ROSA' 120ML

Local heirloom carrots, roasted macadamia butter, herb salad **{GF} {DF} {VG}**

Pork and fennel polpette, salsa verde, 24-month Parmigiano Reggiano **{GF}**

2025 ROWLEE SINGLE VINEYARD RIESLING 120ML

Market fish, braised leek, roasted heirloom beets, house-made chutney **{GF}**

2024 ROWLEE SINGLE VINEYARD CHARDONNAY 75ML

12hr slow-braised Kinross Station lamb, white bean skordalia, pomegranate molasses **{GF} {DF}**

2023 ROWLEE ESTATES SANGIOVESE 75ML

Mixed leaf salad, roasted sesame seeds, house dressing **{GF} {DF} {V}**

New season potatoes, roasted garlic oil **{GF} {DF} {VG}**

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.



DINING
&
BAR

4 COURSE

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

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

Beef tartare, sun-dried tomatoes, fried capers, house-made lavosh **{GF} {DF}**

2024 ROWLEE ESTATES 'LA ROSA' 120ML

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John's heirloom carrots, roasted macadamia butter, herb salad **{GF} {DF} {VG}**

Pork and fennel polpette, salsa verde, 24-month Parmigiano Reggiano **{GF}**

2025 ROWLEE SINGLE VINEYARD RIESLING 120ML

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Market fish, braised leek, roasted heirloom beets, house-made chutney **{GF}**

2024 ROWLEE SINGLE VINEYARD CHARDONNAY 75ML

12hr slow-braised Kinross Station lamb, white bean skordalia, pomegranate molasses **{GF} {DF}**

2023 ROWLEE ESTATES SYRAH 75ML

Mixed leaf salad, roasted sesame seeds, house dressing **{GF} {DF} {V}**

New season potatoes, roasted garlic oil **{GF} {DF} {VG}**

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Chocolate pavé with honeycomb, chocolate soil, berry mascarpone

2023 ROWLEE SINGLE VINEYARD 'FIORE' 75ML

ADDITIONAL WINE PAIRING \$65PP

{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.