

MODERN AUSTRALIAN DINING
FROM THE ORCHARD & FARM

BREAD & SNACKS

Provence Boulangerie sourdough (for two) Whipped Copper Tree Farm butter, Murray River salt (VF, available DF)	10
Split king prawn (1 piece) Calabrian chilli butter, garden greens (GF)	15
Cured ocean trout (1 piece) Parrot Gin, candied fennel, cucumber pickle, orchard herbs (GF, DF)	7
Hand-cut beef tartare (1 piece) Sundried tomato, baby capers, house lavosh (DF)	10
Rowlee Dutch Cream potato chips Aioli, rosemary salt (VF, GF, available VG)	10

ENTRÉES

Seared squid Gremolata, labneh, herb oil, aged balsamic (GF)	2024 Single Vineyard Fumé Blanc	32
Fior di Latte Roasted heirloom beetroot, local peach, basil (VF, GF)	2025 Single Vineyard Arneis	26
Spinach & ricotta ravioli Burnt butter, golden raisons, fried sage (VF)	2025 Estates Chardonnay	Entrée 28 Main 39
Pressed duck Ponzu-plum emulsion, seared radicchio, cauliflower puree (GF)	2024 Estates Pinot Noir	32

MAINS

Market fish of the day Citrus beurre blanc, finger lime (GF)	2025 Single Vineyard Riesling	MP
Pork cutlet Seared mustard greens, apple and cognac caramel sauce (GF)	2025 Single Vineyard Chardonnay	48
Kinross Station lamb shoulder (12-hour braise) Cannellini skordalia, dukka, pomegranate molasses and herbs (GF, DF)	2024 Single Vineyard Pinot Noir	56
Wagyu rump cap (200g) Carrot purée, preserved cherries and a rich bone marrow jus (GF)	2024 Single Vineyard Nebbiolo	74
Denver steak (300g) Char-grilled with crisp kohlrabi pickle and pan juices (GF, DF)	2023 Estates Sangiovese	60

SIDES

Fardon Farm tomatoes Whipped ricotta, cucumber, herbs (GF, VF)	14
Seasonal vegetables Sautéed with Tawarri olive oil, Murray River salt (GF, VG)	14
Mixed leaves Roasted seeds, house dressing (GF, VG)	14
Rowlee Pink Fir new potatoes Hand-dressed with aioli and chives, served at room temperature (GF, VF)	14

DESSERT

Affogato Vanilla bean ice cream, espresso, Frangelico (GF, VF)	18
Pavlova Mascarpone cream, late summer orchard fruit (GF, VF)	18
Rowlee apricot panna cotta Poached peach, almond sugar tuile (GF)	18
Artisan cheese selection Seasonal fruit, house preserve, lavosh (VF, available GF)	32

DIETARY LEGEND GF = Gluten Free | DF = Dairy Free | VG = Vegan | VF = Vegetarian Friendly

While all efforts will be made to accommodate dietary requests, we cannot guarantee that our food will be allergen free. CC surcharge of 1.5% applies to Visa/MC/Amex.
SUNDAY SURCHARGE 10%, PUBLIC HOLIDAY SURCHARGE 15%

ROWLEE

In the kitchen, we work closely with our growers and suppliers, cooking with what the season provides and using each ingredient with care. From leaf to root, the full harvest is respected, allowing natural flavour to lead and reducing waste along the way.

Our region is defined by small-scale farming, hands-on producers and a strong connection to the land. Many of the ingredients we cook with are grown at Rowlee or just beyond our gate, shaped by patience, skill and an intimate understanding of local conditions. This closeness allows us to cook with confidence, transparency and restraint.

By building long-standing relationships with dedicated suppliers, each ingredient on your plate is responsibly sourced and thoughtfully prepared. Together, we honour the people behind the produce and celebrate the richness of our local landscape.

Farmer Greg	We work with Greg Kocanda to grow and source vibrant seasonal produce, including vegetables, fruits and herbs cultivated here at Rowlee.
Fardon & Sons Organics	Family run and based in Blayney, Fardon & Sons supplies seasonal certified organic produce.
Robanco Meats	Known for ethical farming and premium quality, their cuts highlight the natural flavours of the region.
Tawarri Grove	When not using our own estate-grown olive oil we source EVOO from Tawarri, situated 1,150m above sea level on the upper slopes of The Pinnacle (part of the Mount Canobolas volcanic complex).
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.

ROWLEE

Set in the cool-climate hills of Nashdale, just outside Orange, our vineyard sits beneath Mount Canobolas (Gaanha bula) in one of Australia's highest winegrowing regions.

Long, slow ripening produces fruit of finesse and quiet complexity, well suited to Chardonnay, Pinot Noir and aromatic varieties, alongside Italian favourites Arneis and Nebbiolo. These wines reflect the character of the site — restrained, expressive and driven by season.

Our kitchen works in step with the vineyard. Produce grown on the estate and sourced from the surrounding region is treated with the same respect as our fruit, allowing natural flavour to lead. Dishes are simple, thoughtful, and designed to sit comfortably beside the wines.

Rowlee Dining and Bar invites you to experience the land through food and wine shared at the table.

DAILY SHARED SET MENU		
Three Course	Wine pairing 49pp	89pp
Four Course	Wine pairing 69pp	99pp

At Rowlee, our daily set menu is guided by the vineyard and the seasons. Estate-grown and local produce is prepared with simplicity and care, designed to pair naturally with our cool-climate wines grown here at the estate.

Each dish reflects what is at its best right now — thoughtful, regional cooking to be enjoyed alongside selected wines from our collection.