

R

DINING
&
BAR

3-COURSE

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

Cured ocean trout, Parrot Gin, candied fennel,
cucumber pickle, orchard herbs **{GF}** **{DF}**

Hand-cut beef tartare, sun-dried tomatoes, baby
capers, house lavosh **{DF}**

2024 ROWLEE ESTATES 'LA ROSA' 120ML

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Fior di latte, roasted heirloom beetroot, local peach,
basil **{GF}** **{VF}**

Pressed duck, ponzu-plum emulsion, seared
radicchio, cauliflower puree
{GF}

2024 ROWLEE SINGLE VINEYARD ARNEIS 120ML

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Market fish, citrus beurre blanc, finger lime **{GF}**

2024 ROWLEE SINGLE VINEYARD RIESLING 75ML

Daily steak, seasonal accompaniments **{GF}** **{DF}**

2023 ROWLEE ESTATES SANGIOVESE 75ML

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Mixed leaf salad, roasted seeds, house dressing
{GF} **{VG}**

New season Rowlee 'Pink Fir' potatoes, hand-dressed
with aioli and chives, served at room temperature
{GF} **{VF}**

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ADDITIONAL WINE PAIRING \$49PP

{GF} gluten free | **{DF}** dairy free | **{VF}** vegetarian friendly | **{VG}** vegan

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.

R

4-COURSE

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

DINING
&
BAR

Cured ocean trout, Parrot Gin, candied fennel,
cucumber pickle, orchard herbs **{GF} {DF}**

Hand-cut beef tartare, sun-dried tomatoes, baby
capers, house lavosh **{DF}**

2024 ROWLEE ESTATES 'LA ROSA' 120ML

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Fiordi latte, roasted heirloom beetroot, local peach,
basil **{GF} {VF}**

Pressed duck, ponzu-plum emulsion, seared
radicchio, cauliflower puree
{GF}

2024 ROWLEE SINGLE VINEYARD ARNEIS 120ML

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Market fish, citrus beurre blanc, finger lime **{GF}**

2025 ROWLEE SINGLE VINEYARD RIESLING 75ML

Daily steak, seasonal accompaniments **{GF} {DF}**

2023 ROWLEE ESTATES SANGIOVESE 75ML

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Mixed leaf salad, roasted seeds, house dressing
{GF} {VG}

New season Rowlee 'Pink Fir' potatoes, hand-dressed
with aioli and chives, served at room temperature
{GF} {VF}

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Rowlee apricot panna cotta, poached peach,
almond sugar tuile **{GF}**

2023 ROWLEE SINGLE VINEYARD 'FIORE' 75ML

ADDITIONAL WINE PAIRING \$69PP

{GF} gluten free | **{DF}** dairy free | **{VF}** vegetarian friendly | **{VG}** vegan

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.