

MODERN AUSTRALIAN DINING
FROM THE ORCHARD & FARM

BREAD & SNACKS

Provence Boulangerie sourdough (for two) Whipped Copper Tree Farm butter, Murray River salt (VF, DF*)	10
Sydney Rock Oyster (1 piece) Beetroot and Rowlee Rosé granita (GF, DF)	8
Tuna poké (1 piece) Served on an estate-grown vegetable fritter (DF)	14
Sugar snaps and edamame (for two) Sugar snaps, edamame, whipped onion dip, sesame nori (VF)	18
Potato and leek velouté Pangrattato, crisps and chive (VF, GF)	10
Rowlee Dutch Cream chips Aioli, rosemary salt (VF, GF, VG*)	10

ENTRÉES

Seared scallops Sweet corn, almond cream, chives (GF)	2025 Single Vineyard Riesling	34
Hand-cut beef tartare Cornichons, baby capers, puffed quinoa, anchovy sabayon and house-made lavosh (DF)	2024 Estates La Rosa	30
House-made gnocchi Seasonal mushrooms, herb and sourdough crumb (VF)	2025 Single Vineyard Arneis	Entrée 32 Main 44
Cacio e pepe ravioli Black pepper, burnt butter, garden sage (VF)	2021 Estates Cuvée	Entrée 32 Main 44

MAINS

Rainbow trout Carrot cream, citrus, fennel salad (GF)	2025 Estates Chardonnay	52
Kinross Station lamb shoulder (180g, 12-hour braise) Pumpkin purée, gremolata, hazelnuts (GF)	2024 Single Vineyard Pinot Noir	56
Wagyu rump cap (200g) Preserved cherries, bone marrow jus (GF)	2024 Single Vineyard Nebbiolo	74
Beef cheek risotto Braised beef cheeks, Vialone Nano rice, Parmigiano Reggiano, pan juices (GF)	2022 Estates Syrah	58

SIDES

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 Apple' 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
Honey panna cotta Rowlee orchard quince and hazelnut biscotti (VF, GF*)	18
Limoncello syrup cake Lemon curd and cream cheese whip (VF)	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.