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DINING
&
BAR

'ESTATE' MENU

\$95pp (min. 2 guests, served shared)
Wine pairing +\$50pp

Provence Boulangerie sourdough, whipped Coppertree Farms butter, Murray River salt **{VF} {DF}***

Potato and leek velouté, pangrattato, crisps and chive **{VF} {GF}***

2024 ROWLEE ESTATES 'LA ROSA' 75ML

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Hand-cut beef tartare, cornichons, baby capers, puffed quinoa, anchovy sabayon and house-made lavosh **{DF}**

House-made gnocchi, seasonal mushrooms, herb and sourdough crumb **{VF}**

2024 ROWLEE SINGLE VINEYARD ARNEIS 75ML

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Rainbow trout, carrot cream, citrus, fennel salad **{GF}**

2025 ROWLEE ESTATES CHARDONNAY 75ML

Kinross Station lamb shoulder (12hr braise), pumpkin purée, gremolata, hazelnuts **{GF}**

2024 ROWLEE SINGLE VINEYARD PINOT NOIR 75ML

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Rocket salad, pear, caramelised walnuts, apple dressing **{GF} {VG}**

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

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Limoncello syrup cake, lemon curd and cream cheese whip **{VF}**

2023 ROWLEE SINGLE VINEYARD 'FIORE' 75ml

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

All groups of 8 or more guests can dine from either of our set shared menus. Sunday and Public Holiday surcharges are additional and not included in the above pricing. Dietary requirements 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

'RESERVE' MENU

\$135pp (min. 2 guests, served shared)
Wine pairing +\$85pp

DINING
&
BAR

Provence **Boulangerie** sourdough, whipped Coppertree Farms butter, Murray River salt **{VF}** **{DF}***

Potato and leek **velouté**, pangratatto, crisps and chive **{VF}** **{GF}***

2021 ROWLEE ESTATES CUVÉE 120ML

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Hand-cut **beef tartare**, cornichons, baby capers, puffed quinoa, anchovy sabayon and house-made lavosh **{DF}**

Seared **scallops**, sweet corn, almond cream, chives **{VF}**

2023 ROWLEE 'R SERIES' CHARDONNAY 120ML

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Rainbow **trout**, carrot cream, citrus, fennel salad **{GF}**

2022 ROWLEE SINGLE VINEYARD RIESLING 75ML

Wagyu **sirloin** (7+ marblescore), smoked leek purée, beef tallow café de paris, pan juices **{GF}**

2024 ROWLEE SINGLE NEBBIOLO 75ML

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Rocket **salad**, pear, caramelised walnuts, apple dressing **{GF}** **{VG}**

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

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Honey **panna cotta**, Rowlee orchard fruit and hazelnut biscotti **{VF}** **{GF}***

Artisan **cheese selection**, seasonal fruit, house preserve, lavosh **{VF}** **{GF}***

2023 ROWLEE SINGLE VINEYARD 'FIORE' 75ml

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

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