

BREAD & SNACKS

Provence Boulangerie sourdough (for two) Whipped Copper Tree Farm butter, Murray River salt (VF, DF*)		10
Sydney Rock Oyster (natural) (1 piece) Served natural with lemon (GF, DF)	Estates Cuvée	7
Sydney Rock Oyster (dressed) (1 piece) Dressed with honey mignonette jelly and shallot oil (GF, DF)	Estates Cuvée	8
Sweet corn velouté Miso caramel popcorn (VF, GF)	Single Vineyard Fumé Blanc	10
Rowlee 'Dutch Cream' chips Aioli, rosemary salt (VF, GF, VG*)		10

ENTRÉES

Seared scallops Celeriac, bisque, cured egg yolk (GF)	Single Vineyard Riesling	32
Hand-cut beef tartare Cornichons, baby capers, puffed quinoa, anchovy sabayon, house-made lavosh (DF)	Estates La Rosa	30
House-made gnocchi Seasonal mushrooms, herb and sourdough crumb (VF)	Single Vineyard Arneis	Entrée 32 Main 44
Pumpkin and burnt butter ravioli Roasted pumpkin, burnt butter, hazelnut, parmesan custard (VF)	Estates Cuvée	Entrée 32 Main 44

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%

MAINS

Murray Cod Carrot cream, citrus, fennel salad (GF)	Estates Chardonnay	58
Kinross Station lamb shoulder (180g, 12-hour braise) Jerusalem artichoke crisps, purée and gremolata (GF)	Single Vineyard Pinot Noir	56
Wagyu sirloin (7+ Marble Score, 250g) Slow-roasted beetroot, beef tallow café de paris, roast garlic, beetroot jus (GF)	Single Vineyard Nebbiolo	79
Pork Belly Braised eschalots, white onion purée and pear salad (GF)	Estates Syrah	54
Spatchcock Chicken Pan roasted on the bone, smoked leek sauce, baby leeks, chicken gravy (GF)	Single Vineyard Chardonnay	46

SIDES

Seasonal vegetables Sautéed with Tawarri olive oil, Murray River salt (GF, DF, VG)	14
Seasonal salad Cos and brussel sprout, caramelised walnuts, herbs, apple dressing (GF, DF, VF)	14
Rowlee 'Pink Fir Apple' new potatoes Hand-dressed with aioli and chives, served at room temperature (GF, DF, VF)	14
Cauliflower gratin Served with parmesan and pangrattato (GF*, VF)	14

DESSERT

Honey panna cotta Rowlee orchard fruit, hazelnut biscotti (VF, GF*)	18
Limoncello syrup cake Lemon curd, cream cheese whip (VF)	18
Baked chocolate mousse Coconut sorbet, shortbread and sauce (GF*, DF, VF)	18
Artisan cheese selection Seasonal fruit, house preserve, lavosh (VF, GF*)	32

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 MENUS		
Estate	Wine pairing 50pp	95pp
Reserve	Wine pairing 85pp	135pp

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 coolclimate 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.