

R

ESTATE MENU

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

DINING
&
BAR

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

Sweet corn velouté
miso caramel popcorn {VF} {GF}

Pair with 2024 ROWLEE ESTATES 'LA ROSA' 75ML

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

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

Pair with 2024 ROWLEE SINGLE VINEYARD ARNEIS 75ML

Spatchcock Chicken
pan roasted on the bone, smoked leek sauce, baby leeks, chicken gravy {GF}

Pair with 2025 ROWLEE ESTATES CHARDONNAY 75ML

Kinross Station lamb shoulder (12hr braise)
Jerusalem artichoke crisps, puree and gremolata {GF}

Pair with 2024 ROWLEE SINGLE VINEYARD PINOT NOIR 75ML

Seasonal salad
cos and brussel sprout, caramelised walnuts, herbs, apple dressing {GF} {DF} {VF}

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

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

Pair with 2023 ROWLEE SINGLE VINEYARD 'FIORE' 75ml

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

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

DINING
&
BAR

RESERVE MENU

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

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

Sweet corn velouté
miso caramel popcorn {VF} {GF}

Pair with 2021 ROWLEE ESTATES CUVÉE 120ML

Pumpkin and burnt butter ravioli
roasted pumpkin, burnt butter, hazelnut, parmesan custard {VF}

Seared scallops
celeriac, bisque, cured egg yolk {GF}

Pair with 2023 ROWLEE 'R SERIES' CHARDONNAY 120ML

Murray cod
carrot cream, citrus, fennel salad {GF}

Pair with 2022 ROWLEE SINGLE VINEYARD RIESLING 75ML

Wagyu sirloin (7+ marble score)
slow-roasted beetroot, beef tallow café de paris, roast garlic, beetroot jus {GF}

Pair with 2024 ROWLEE SINGLE NEBBIOLO 75ML

Seasonal salad
cos and brussel sprout, caramelised walnuts, herbs, apple dressing {GF} {DF} {VF}

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

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

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

Pair with 2023 ROWLEE SINGLE VINEYARD 'FIORE' 75ml

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