



ESTATE MENU

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

DINING
&
BAR

Bread

Provence Boulangerie sourdough, whipped malt butter, Olsson's sea salt (GF*, DF*, VF)

Velouté

Roasted cauliflower, buckwheat wafer (GF, DF, VG)

Pair with 2025 ROWLEE ESTATES 'LA ROSA' 75ML

Tartare

Hand-cut beef tartare, miso, eschalot, quinoa, ginger, pane carasau (GF*)

Gnocchi

House-made gnocchi, pea, parmesan, pancetta (DF*, VF*)

Pair with 2024 ROWLEE SINGLE VINEYARD ARNEIS 75ML

Chicken

Spatchcock chicken, cauliflower, leek, raisin, chicken glaze (GF, DF)

Pair with 2025 ROWLEE ESTATES CHARDONNAY 75ML

Lamb

Kinross Station lamb shoulder (12hr braise), parsnip, radicchio (GF, DF)

Pair with 2024 ROWLEE SINGLE VINEYARD PINOT NOIR 75ML

Salad

Seasonal cos, chickpea, parmesan, Cuvée herb vinaigrette (GF, DF*, VF)

Potatoes

Rowlee 'Pink Fir Apple' potatoes, aioli, herbs (GF, DF, VF)

Limoncello syrup cake

lemon curd, cream cheese whip (VF)

Pair with 2025 ROWLEE SINGLE VINEYARD GEWÜRZTRAMINER 75ml

DIETARY LEGEND

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

*refers to menu items that can cater to a specific dietary requirement, on request.

'A' refers to Australian seafood, 'I' refers to internationally-sourced seafood, 'M' refers to seafood of mixed origin.

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

Bread

Provence Boulangerie sourdough, whipped malt butter, Olsson's sea salt (GF*, DF*, VF)

Velouté

Roasted cauliflower, buckwheat wafer (GF, DF, VG)

Pair with 2021 ROWLEE ESTATES CUVÉE 120ML

Agnolotti

Prawn (I), tomato, chili, chive, pangrattato (DF*, VF*)

Scallops

Seared Scallops (I), fennel, shallot, piquillo pepper, almond (GF, DF)

Pair with 2023 ROWLEE 'R SERIES' CHARDONNAY 120ML

Fish

Murray cod (A), white bean, asparagus, gordal olive, sauce vierge (GF, DF)

Pair with 2022 ROWLEE SINGLE VINEYARD RIESLING 75ML

Steak

Grain-fed scotch (300gm, MBS 3+), beetroot, tallow café de paris, jus (GF, DF)

Pair with 2024 ROWLEE SINGLE NEBBIOLO 75ML

Salad

Seasonal cos, chickpea, parmesan, Cuvée herb vinaigrette (GF, DF*, VF)

Chips

Rowlee 'Dutch Cream' chips, chicken salt, garlic aioli (DF*, VF)

Panna cotta

Honey panna cotta, strawberry, hazelnut
(GF, VF)

Artisan cheese selection

Artisan cheese selection, seasonal fruit,
Bon's feijoa preserve, lavosh (VF, GF*)

Pair with 2023 ROWLEE SINGLE VINEYARD 'FIORE' 75ml

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