

appetiser

Freshly baked Wandin Kitchen sourdough served with olive oil, vin cotto and pistachio dukkah or cultured butter	9.50
Wandin Kitchen toasted sourdough bruschetta of seasonal heirloom tomato and herbed ricotta	(v) 16.00
Parfait of duck liver served with quince gel, pickles and brioche croutes (serves 2)	31.00

entree

Ricotta and cavalo nero tortellini in pumpkin cream sauce with shaved pecorino and crisp sage	(v) 20.50
	<i>estate chardonnay g 8/b 25</i>
Togarashi tempura battered king prawns with wakame herb salad, served with black garlic mayonnaise	(gf) 24.50
	<i>blanc de blancs g 14/b 48</i>
Wild fennel pollen cured Ora King salmon with salad of fennel, orange, chive and caper creme fraiche	(gf) 22.00
	<i>estate rosé g 8/b 28</i>
Seared scallops on a bed of creamed corn, nasturtium, speck, peas and edamame beans with xo sauce	(gf) 26.00
	<i>reserve semillon g 12/b 35</i>
Twice cooked pork belly with macadamia cream five spiced apple, xo sauce and sesame shallot crumb	(gf) 27.50
	<i>reserve chardonnay g 12/b 40</i>



WANDIN

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Crafted by Chef John Rutherford with locally sourced produce

main

Gnocchi made with locally sourced sebago, served with rich tomato sugo, Wandin Kitchen ricotta, baked sage leaf, shaved pecorino and steamed greens

(v) 29.00

estate red blend g 10/b 30

Lightly pecan-smoked Woodville duck breast with charred cauliflower puree, shimeji mushroom and cherry sauce

(gf) 31.00

reserve chardonnay g 12/b 30

Wild fennel roasted King salmon with shiso, wild rice, edamame bean, parsley mayonnaise and toasted sprouted grain

33.00

estate rosé g 8/b 22

Eight hour beef short rib served with carrot puree, kimchi slaw, king enoki mushroom, roasted shallot, crushed peanut and puffed rice crunch

(gf) 33.50

reserve shiraz g 14/b 45

Sous vide lamb rump with roast pumpkin hummus, pea sprouts, Wandin Kitchen labna, sprinkled with vin cotto and pistachio dukkah

(gf) 34.00

reserve tempranillo g 12/b 40

accompaniment

Wandin Kitchen garden patch salad (v) 12.00

Miso roasted dutch carrots with dukkah (v) 15.00

Kipfler potato roasted with rosemary truffle oil and served with a side of garlic buttermilk sauce (v) 15.00

French fries served with chipotle mayonnaise (v) 10.00



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