

TO SHARE

Wandin Sourdough / 12
dukka, estate vincotto

Charcuterie / 30
(Suitable for two)
Aged cheddar, sliced meats, pickles, olives and Wandin sourdough

Bruschetta / 18
Seasonal tomatoes on Wandin sourdough with Binnorie fetta, basil and vincotto

Duck Liver Parfait / 20
With brioche croutons, pickles, quince gel, vincotto

TO START

Prawns / 25
Togarashi, black garlic, wakame greens
Pair with Wandin Estate 2019 Semillon Sauvignon Blanc

Scallops / 25
Seared, charred creamed corn, speck, herb emulsion, edamame
Pair with Wandin Estate 2022 Chardonnay

Squid / 25
Bean sprouts, watercress, shallots, chilli, Asian dressing
Pair with Wandin Estate 2021 Semillon

Stuffed Mushroom / 22
Spinach, Binnorie feta, sun dried tomato, dukka, vincotto
Pair with 2021 Wandin Estate Shiraz

Crispy Skin Pork Belly / 25
Pickled pears, herb mayonnaise and quince jam
Pair with Wandin Estate 2022 Rosé

1 Bill per Table. No Split Bills

MAIN EVENT

Chicken Escalope / 35

Rocket, parmesan, sage, lemon, crisp prosciutto
Pair with Wandin Estate 2022 Chardonnay

Lamb Rump / 42

Mediterranean spiced w/ carrot puree, labneh, dukkha, jus
Pair with Wandin Estate 2019 Shiraz

Scotch Fillet 250GR / 48

Grain fed, seasonal vegetables, onion rings, slaw, muscat jus
Pair with Wandin Estate 2018 Reserve Shiraz

House-made Gnocchi / 32

Pumpkin, edamame, labneh, pecorino, sage
Pair with Wandin Estate 2022 Rosé

Linguini / 35

Creamy prawn and squid w/ rosé sauce, parmesan
Pair with Wandin Estate 2021 Semillon

Market Fish / 40

Seasonal accompaniments

Tasting Plate / 45

Chef's daily selection of 4 menu items
(add \$10pp to pair each selection with Wandin Estate matching wines)

SIDES

Fries & Aioli / 10

Wandin "Chef's Garden" Salad / 12

Parmesan Crumbed Cauliflower / 12

Roasted Baby Chats / 12

1 Bill per Table. No Split Bills

DESSERT

Crème Brulée / 18

w/ berry compote, praline & vanilla ice cream

Trio of Sorbet / 15

House made w/ fresh mint, berries

Strawberry & Chocolate Mousse / 19

w/ berry compote & chocolate soil

Wandin Affogato / 23

Drop Bear espresso, vanilla ice cream, 2021 Reserve Malbec

Trio of Cheese / 24

Binnorie dairy cheese w/ dried fruits, quince, lavosh

1 Bill per Table. No Split Bills