

TO SHARE

Wandin Sourdough / 12
dukkah, estate vincotto

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

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

Duck Liver Parfait / 20
With brioche croutons, pickles, quince gel, vincotto (gf available)

TO START

Prawns / 25
Togarashi, black garlic, wakame greens (df, gf)
Pair with Wandin Estate 2023 Semillon

Scallops / 25
Seared, charred creamed corn, speck, herb emulsion, edamame (gf)
Pair with Wandin Estate 2023 Reserve Semillon

Vegetable Gyoza / 24
Japanese dumplings w/ cabbage, chestnut mushrooms, ponzu dipping sauce (v)
Pair with Wandin Estate 2021 Shiraz

Caprese Antipasti / 22
Buffalo mozzarella, fresh fig, prosciutto, brioche croutons, honey (gf available)
Pair with Wandin Estate 2022 Chardonnay

Crispy Skin Pork Belly / 25
Miso pumpkin puree, herb emulsion, muscat jus (df, gf)
Pair with Wandin Estate 2022 Rosé

1 Bill per Table. No Split Bills

MAIN EVENT

Spaghetti Puttanesca / 35

Chorizo, heirloom tomatoes, olives, capers, anchovies, pecorino (gf available)
Pair with Wandin Estate 2023 Red Blend

Chicken Roulade / 38

Prosciutto, spinach, sun dried tomato, cauliflower puree, seasonal green vegetables (gf)
Pair with Wandin Estate 2021 Reserve Chardonnay

Beef Short Rib / 42

12 hr braised Angus beef, truffle mash, puffed wild rice, seasonal green vegetables (gf)
Pair with Wandin Estate 2019 Estate Shiraz

**House-made Gnocchi
(Choice of 2 styles)**

18-hour Slow braised beef ragu, fresh herbs, parmesan / **36**
Pair with Wandin 2023 Reserve Malbec
or

House made tomato sugo, fresh herbs, parmesan, Binnorie feta (v) / **34**
Pair with Wandin Estate 2022 Rosé

Market Fish / 40

w/ roasted kipflers, sesame Asian greens and chilli jam

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

Steamed Green Veg w/ Binnorie Feta/ 12

Parmesan Crumbed Cauliflower / 12

Roasted Baby Chats / 12

1 Bill per Table. No Split Bills

DESSERT

Crème Brulée / 20

w/ berry compote, praline & vanilla ice cream

Trio of Sorbet / 15

House made w/ fresh mint, berries

Torte Caprese / 18

Flourless chocolate cake, marscapone, praline

Churros De Papas / 18

Chocolate ganache, strawberry's & vanilla ice cream

Wandin Affogato / 23

Drop Bear espresso, vanilla ice cream, 2021 Reserve Fortified Malbec

Trio of Cheese / 24

Binnorie dairy cheese w/ dried fruits, quince, lavosh

1 Bill per Table. No Split Bills