

TO SHARE

Wandin Sourdough / 12
dukkah, estate vincotto

Charcuterie / 35
(Suitable for two)

Aged cheddar, sliced meats, white anchovies, pickles, olives and Wandin sourdough

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 / 26
Togarashi, black garlic, wakame greens (df, gf)
Pair with Wandin Estate 2023 Semillon

Calamares Fritos / 26
Spanish fried calamari, lemon, garlic aioli (gf)
Pair with Wandin 2023 Reserve Semillon

Croquettes / 24
Jamon Serrano, Manchengo cheese, chili jam relish
Pair with Wandin Estate 2021 Reserve Chardonnay

Melon Caprese Salad / 24
Charred seasonal melon, mint, basil, Binnorie feta, vincotto, croutons (gf available, v)
Pair with Wandin Estate 2022 Chardonnay

Crispy Skin Pork Belly / 28
Cauliflower puree, herb emulsion, avruga caviar (gf)
Pair with Wandin Estate 2021 Semillon Sauvignon Blanc

1 Bill per Table. No Split Bill

MAIN EVENT

Prawn Pad Thai / 35

King prawns, peanuts, coriander, chili, rice noodles (gf)
Pair with Wandin Estate 2023 Semillon

Roasted Chicken / 38

Lemon and herb marinated, sweet potato chips, chef's garden salad (gf)
Pair with Wandin Estate 2023 Reserve Semillon

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

Lamb Rack / 45

3-point rack, potato pave, seasonal greens, rosemary jus (gf)
Pair with Wandin 2023 Reserve Malbec

Market Fish / 40

Please see wait staff for today's selection (gf)

Tasting Plate / 48

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

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

Italian meatballs, tomato and garlic sugo, pecorino / 36
Pair with Wandin Estate 2021 Shiraz

Or

Pumpkin puree, seasonal greens, Binnorie feta (v) / 34
Pair with Wandin Estate 2022 Chardonnay

SIDES

Fries & Aioli / 10

Steamed Seasonal Greens w/ Binnorie Feta and Dukkah / 13

Sweet Potato Chips w Chipotle Aioli / 13

Chef's Garden Salad / 12

1 Bill per Table. No Split Bills

DESSERT

Crème Brulée / 20

W/ berry compote, praline & vanilla ice cream (gf)

Trio of Sorbet / 15

House made w/ fresh mint, berries (gf)

White Chocolate Cheesecake / 18

Berry compote, praline, vanilla ice cream

Churros De Papas / 18

Chocolate ganache, strawberry, vanilla ice cream

Wandin Affogato / 25

Drop Bear espresso, vanilla ice cream, 2021 Reserve Malbec (gf)

Trio of Cheese / 24

Binnorie dairy cheese w/ dried fruits, quince, lavosh (gf available)

1 Bill per Table. No Split Bills