



SHARING MENU

75^{PP}

PLEASE NOTE THIS IS A SAMPLE MENU ONLY. DISHES MAY CHANGE ACCORDING TO AVAILABILITY.
CHEF'S SELECTIONS ARE BASED ON AVAILABLE PRODUCE FROM OUR MARKET GARDEN.

ON ARRIVAL

THREE MILLS SOURDOUGH BREAD ROLLS

GF ON REQUEST

WITH PEPE SAYA AGED BUTTER AND PIALLIGO ESTATE 'FIRST PRESS' OLIVE OIL

ENTRÉE TO SHARE

AWARD-WINNING PIALLIGO ESTATE GRAVLAX

DILL PICKLE, CRISP BREAD

CLASSIC NICOISE SALAD

GREEN BEANS, KIPFLER POTATOES, BABY TOMATOES, EGG, OLIVES

AWARD-WINNING PIALLIGO ESTATE SMOKEHOUSE CHARCUTERIE

ESTATE GROWN MARINATED AND PICKLED VEGETABLES, RYE CRISPS

MAINS TO SHARE

FREE-RANGE BANNOCKBURN CHICKEN

BROWN RICE, HERBS & PICKLED MUSHROOMS

AND

PASTURE-FED WHOLE-ROASTED LAMB SHOULDER

SAFFRON COUS COUS, JUS

ADDITIONAL MAINS \$15^{PP}

RANGERS VALLEY BBQ WAGYU BEEF

ROASTED BROWN MUSHROOMS & COCKTAIL ONIONS, PAN JUICES

OR

TODAY'S MARKET FISH

SIDES

SLOW-ROASTED, OLIVE OIL & ROSEMARY-LEMON-SALT POTATOES

AND

PIALLIGO ESTATE SEASONAL GARDEN SALAD, AGED VINEGAR

DESSERTS TO SHARE

BOUTIQUE CHEESE BOARD

AUSTRALIAN AND INTERNATIONAL CHEESE, QUINCE, LAVOCHE

AND

VANILLA PANNA COTTA

PISTACHIO ICE-CREAM, MILK CRUMB

(DF) DAIRY FREE, (GF) GLUTEN FREE, (V) VEGETARIAN

**WANT TO ADD A BIT OF
PIZZAZZ TO YOUR EVENT?**

No problem! A one hour Gintonica experience? A martini masterclass?
We have a range of entertainment add-ons to choose from, enquire with our team.