



## STARTERS

<b>Raw Scallop, nectarine agrodolce, crème fraiche</b> GF	<b>7ea</b>
<i>NV Stone Dwellers Sparkling Pinot Noir</i>	14
<b>House baked focaccia &amp; Upton Grove biodynamic olive oil</b> VEG	<b>6</b>
<b>In-house marinated Mt Zero olives</b> GF, VGN	<b>9</b>
<i>2021 Farm to Table Sangiovese</i>	11
<b>Beetroot hummus, baked pita &amp; dukkha</b> GFO, VGN	<b>16</b>
<i>2021 Farm to Table Pinot Noir</i>	11
<b>Burrata, eggplant caponata, grilled sourdough</b> GFO, VEG	<b>22</b>
<i>2021 Stone Dwellers Sangiovese</i>	14
<b>Stingray wing, panko crumbed &amp; fried, nam jim dressing</b>	<b>18</b>
<i>2021 Are you Game? Arneis</i>	12
<b>Fig &amp; goats cheese tart, caramelized onion, rocket &amp; walnut salad</b> VEG, N	<b>18</b>
<i>2022 Ladies who Shoot their Lunch Pinot Noir</i>	15
<b>Tacos of pulled pork adobo, red cabbage, coriander, chili &amp; soy mayo dressing</b> GF	<b>18</b>
<i>2023 Ladies who Shoot their Lunch Riesling</i>	15

PLEASE NOTE, THIS MENU SUBJECT TO SEASONAL CHANGES



## MAINS

<b>Chicken Cotoletta, corn purée, charred leeks, pea &amp; thyme jus gras</b> GF	<b>34</b>
<i>2021 Farm to Table Chardonnay</i>	11
<b>Seafood &amp; corn chowder, grilled sourdough</b> GFO	<b>38</b>
<i>2021 Ladies who Shoot their Lunch Chardonnay</i>	15
<b>Roasted zaatar spiced pumpkin, chickpeas, almonds, fattah, mixed herbs</b> GF, VEG, VGO, N	<b>29</b>
<i>2021 Stone Dwellers Sangiovese</i>	14
<b>Crispy pork belly, Asian greens, fried eggplant, savoury peanut kare-kare sauce</b> GF, DF	<b>34</b>
<i>2021 Stone Dwellers Mourvèdre</i>	14
<b>Grilled lamb rump, cannellini bean hummus, tabouli cous cous, feta, pine nuts</b> DF	<b>42</b>
<i>2020 Farm to Table Shiraz</i>	11
<b>Chargrilled steak of choice, crushed kipfler potato, salmoriglio sauce, rocket</b> GF	
<b>Eye fillet (240g)</b>	<b>47</b>
<b>T-Bone porterhouse (500g)</b>	<b>52</b>
<i>2020 Ladies who Shoot their Lunch Shiraz</i>	15
<b>Market fish, cauliflower puree, lemon beurre blanc, salmon roe, mustard cress</b> GF	<b>MP</b>
<i>2021 Ladies who Shoot their Lunch Pinot Gris</i>	15

## SIDES

<b>Fowles Farm greens, roasted almond &amp; feta</b> GF, VGO, N	<b>12</b>
<b>Marouli salad</b> GF, VEG, VGO, N	<b>12</b>
<b>Duck fat kipfler potatoes</b> GF	<b>13</b>
<b>Fries &amp; aioli</b> VEG	<b>10</b>

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## PLATTERS

*Serves one if you're hungry, two if you're grazing...*

### **Cheese 34**

Selection of three cheeses w/ pickled vegetables, quince paste, crackers & crostini

*NV Are you Game? Sparkling 12*

### **Ploughman's 34**

Selection of farmhouse meats & terrine, pickles, clothbound cheddar, crostini & crusty bread

*2021 Are you Game? Pinot Noir 11*

### **Charcuterie 34**

Selection of cured meats, pate, relish & crostini

*2021 Ladies who Shoot their Lunch Pinot Noir 15*

## DESSERTS

### **Mixed berry frangipane tart & cream GF, N 16**

*2022 Are you Game? Rosé 12*

### **Crème Brûlée, strawberry & pistachio biscotti GF 16**

*2015 The Exception Late Harvest Sauvignon Blanc 12*

### **Rhubarb & apple cobbler & Gundowing vanilla bean ice-cream 16**

*NV Are you Game? Sparkling 12*

### **Coconut & mango panna cotta, kiwi fruit & coconut crumbs VGN, N 16**

*2022 Wild Bouquet Moscato 10*

### **Dark chocolate mousse, freeze dried raspberry & feuilletine 16**

*Caffe corretto - Espresso & Baileys 10*

### **Affogato 12**

*Add Baileys, Brandy or Frangelico 6*

### **Extra scoop Gundowing vanilla bean ice-cream 3**

### **For the kids - Frog in a pond / Ice-cream 6**

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