



## STARTERS

Baked scallops, café de Paris & pangrattato GFO	7ea
<i>NV Stone Dwellers Sparkling Pinot Noir</i>	14
House baked focaccia & Upton Grove biodynamic olive oil VEG	6
In-house marinated Mt Zero olives GF, VGN	9
<i>2021 Farm to Table Sangiovese</i>	11
Parmesan & artichoke dip, fried pita GFO	16
<i>2023 Farm to Table Pinot Gris</i>	11
Burrata, eggplant caponata, house baked focaccia GFO, VEG	22
<i>2021 Stone Dwellers Sangiovese</i>	14
Mushroom arancini, truffle oil, roasted garlic aioli	18
<i>2022 Are you Game? Pinot Noir</i>	12
Fig & goats cheese tart, caramelized onion, rocket & walnut salad VEG, N	18
<i>2022 Ladies who Shoot their Lunch Pinot Noir</i>	15
Tacos of pulled pork adobo, red cabbage, coriander, chili & soy mayo dressing GF	18
<i>2023 Ladies who Shoot their Lunch Riesling</i>	15

PLEASE NOTE, THIS MENU SUBJECT TO SEASONAL CHANGES



## MAINS

Roasted Spatchcock, garlic, lemon & apricot couscous	34
<i>2021 Farm to Table Chardonnay</i>	11
Seafood & corn chowder, grilled sourdough <sup>GF</sup> O	38
<i>2021 Ladies who Shoot their Lunch Chardonnay</i>	15
Roasted zaatar spiced pumpkin, chickpeas, almonds, fatted, mixed herbs <sup>GF, VEG, VGO, N</sup>	29
<i>2021 Stone Dwellers Sangiovese</i>	14
Crispy pork belly, Asian greens, fried eggplant, savoury peanut kare-kare sauce <sup>GF, DF</sup>	34
<i>2022 Ladies who Shoot their Lunch Pinot Noir</i>	15
Grilled lamb rump skordalia, roasted beets, feta, mint <sup>DF</sup> O	42
<i>2020 Stone Dwellers Shiraz</i>	14
Chargrilled steak of choice, crushed kipfler potato, salmoriglio sauce, rocket <sup>GF</sup>	
Eye fillet (240g)	47
T-Bone porterhouse (500g)	52
<i>2020 Ladies who Shoot their Lunch Shiraz</i>	15
Market fish, cauliflower puree, lemon beurre blanc, salmon roe, mustard cress <sup>GF</sup>	MP
<i>2021 Ladies who Shoot their Lunch Pinot Gris</i>	15

## SIDES

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

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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

*2022 Ladies who Shoot their Lunch Pinot Noir* *15*

## DESSERTS

### **Michelle's carrot & pineapple cake, cream cheese icing** N **16**

*2022 Are you Game? Rosé* *12*

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

*NV Are you Game? Sparkling* *12*

### **Apple & mixed berry crumble, vanilla bean ice-cream** GF **16**

*2015 The Exception Late Harvest Sauvignon Blanc* *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*

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