



STARTERS

Scallop tataki, ponzu-yuzu dressing, roasted sesame GF, DF	9ea
<i>NV Stone Dwellers Sparkling Pinot Noir</i>	<i>14</i>
House baked focaccia & Upton Grove biodynamic olive oil, balsamic vinegar VEG	7
In-house marinated Mt Zero olives GF, VGN	9
<i>2023 Stone Dwellers Sangiovese</i>	<i>14</i>
Smoked heirloom carrots, whipped maple tahini, pomegranate, dukkah, candied pistachio VGN,GF	17
<i>2023 Are you Game? Pinot Grigio</i>	<i>12</i>
Baked camembert, caremelised onion, candied walnuts, thyme grilled baguette VEG, GFO	25
<i>2023 Stone Dwellers Arneis</i>	<i>14</i>
Zucchini fries, whipped ricotta, pomegranate molasses	16
<i>2022 Are you Game? Pinot Noir</i>	<i>12</i>
Yunnan style sticky pork ribs DF, GF, N	18
<i>2022 Ladies who Shoot their Lunch Pinot Noir</i>	<i>15</i>
Smoked beef brisket tacos, tomatoes, coriander, radish, cabbage slaw & lime crema GF, DF	22
<i>2023 Ladies who Shoot their Lunch Riesling</i>	<i>15</i>

PLEASE NOTE, THIS MENU SUBJECT TO SEASONAL CHANGES



MAINS

Roasted Spatchcock, Risoni, summer greens, burnt butter sauce	34
<i>2023 Stone Dwellers Chardonnay</i>	<i>14</i>
Roasted duck laksa, rice noodles, Asian herbs & fried shallots GF	32
<i>2022 Ladies who Shoot their Lunch Chardonnay</i>	<i>15</i>
Whole salt baked eggplant, chickpea ragout, minted yoghurt GF, VEG, VGO	28
<i>2023 Stone Dwellers Sangiovese</i>	<i>14</i>
Roasted pork belly, apple sauce, fennel & rocket slaw, walnuts, parmesan GF, DFO, N	36
<i>2022 Ladies who Shoot their Lunch Pinot Noir</i>	<i>15</i>
Harissa rubbed lamb rump, tabbouleh, pomegranate, sultanas, labneh GF, DFO	42
<i>2022 Stone Dwellers Shiraz</i>	<i>14</i>
Chargrilled black angus beef, potato pave, seasonal greens, cabernet jus GF, DFO	
Eye fillet (240g)	47
T-Bone porterhouse (500g)	50
<i>2021 Ladies who Shoot their Lunch Shiraz</i>	<i>15</i>
Roasted cauliflower, cashew cream, curry sauce, dried cranberries, coriander, almonds GF, DF, VGN	29
<i>2023 Are you Game? Chardonnay</i>	<i>12</i>
Market fish, tomato Sarcido, garlic rice, fried leeks & lemon balm GF, DF	MP
<i>2022 Stone Dwellers vermentino</i>	<i>14</i>
SIDES	
Fowles Farm greens, roasted almond & feta GF, VGO, N	12
Summer leaves, shaved zucchini, candied pecans, pecorino GF, VEG, VGO	12
Greek lemon potatoes GF, VEG, VGN	13
Fries & aioli VEG	10

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PLATTERS

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

Cheese	38
Selection of three cheeses w/ pickled vegetables, quince paste, nuts, crackers	
<i>NV Are you Game? Sparkling</i>	<i>12</i>
Ploughman's	38
Selection of farmhouse meats & terrine, pickles, clothbound cheddar, nuts & corn sourdough	
<i>2022 Are you Game? Pinot Noir</i>	<i>12</i>
Charcuterie	38
Selection of cured meats, pate, relish, nuts	
<i>2022 Ladies who Shoot their Lunch Pinot Noir</i>	<i>15</i>
Sampler	48
Scallops, tacos, ribs, marinated olives, focaccia & dip	
<i>2024 Stone Dwellers Arneis</i>	<i>14</i>

DESSERTS

Michelle's carrot & pineapple cake, cream cheese icing N	16
<i>2022 Are you Game? Rosé</i>	<i>12</i>
Crème Brûlée, strawberry & pistachio biscotti GF	16
<i>NV Are you Game? Sparkling</i>	<i>12</i>
Apple & mixed berry crumble, vanilla bean ice-cream GF	16
<i>2015 The Exception Late Harvest Sauvignon Blanc</i>	<i>12</i>
Coconut & mango panna cotta, kiwi fruit & coconut crumbs VGN, N	16
<i>2022 Wild Bouquet Moscato</i>	<i>10</i>
Dark chocolate mousse, freeze dried raspberry & feuilletine	16
<i>Caffe corretto - Espresso & Baileys</i>	<i>10</i>
Affogato	12
<i>Add Baileys, Brandy or Frangelico</i>	<i>6</i>

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