



STARTERS

Scallop tataki, ponzu-yuzu dressing, roasted sesame GF, DF	9ea
<i>NV Stone Dwellers Sparkling Pinot Noir</i>	14
Polenta & paprika dusted calamari, chipotle aioli, arugula, roasted seasonal grapes GF	19
<i>2023 Are you Game? Pinot Grigio</i>	12
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>	14
Smoked heirloom carrots, whipped maple tahini, pomegranate, dukkah, candied pistachio VGN, GF	17
<i>2023 Are you Game? Pinot Grigio</i>	12
Baked camembert, caremelised onion, candied walnuts, thyme grilled baguette VEG, GFO	25
<i>2023 Stone Dwellers Arneis</i>	14
Zucchini fries, whipped ricotta, pomegranate molasses	16
<i>2022 Are you Game? Pinot Noir</i>	12
Yunnan style sticky pork ribs DF, GF, N	18
<i>2022 Ladies who Shoot their Lunch Pinot Noir</i>	15
Smoked beef brisket tacos, tomatoes, coriander, radish, cabbage slaw & lime crema GF, DF	22
<i>2023 Ladies who Shoot their Lunch Riesling</i>	15

PLEASE NOTE, THIS MENU SUBJECT TO SEASONAL CHANGES



MAINS

Chicken saltimbocca, maple glazed brussels sprouts, Fowles Chardonnay beurre blanc, snow pea sprouts GF	32
<i>2023 Stone Dwellers Chardonnay</i>	<i>14</i>
Duck a l'orange, confit duck leg, golden beetroot puree, orange gastrique GF	38
<i>2022 Are you Game? Pinot Noir</i>	<i>12</i>
House made vegetarian lasagna, seasonal salad VEG	29
<i>2023 Stone Dwellers Sangiovese</i>	<i>14</i>
Pork 3 ways, 18 hour slow braised neck, crispy belly, pancetta, Fowles apple sauce, slaw & pork consommé GF, DF	34
<i>2022 Ladies who Shoot their Lunch Pinot Noir</i>	<i>15</i>
Braised lamb shoulder, Paris mash, winter greens, Fowles shiraz jus GF	36
<i>2022 Stone Dwellers Shiraz</i>	<i>14</i>
Chargrilled black angus beef, potato pave, seasonal greens, Fowles Shiraz shallot butter GF, DFO	
Eye fillet (240g)	47
T-Bone porterhouse (500g)	50
<i>2021 Ladies who Shoot their Lunch Shiraz</i>	<i>15</i>
Fowles garden thyme poached beetroot, aged balsamic, cashew cream, cranberries, almonds, crispy kale, lemon EVO GF, DF, VGN, N	26
<i>2023 Are you Game? Chardonnay</i>	<i>12</i>
Market fish, Fowles Pinot Grigio beurre blanc, crispy capers, green bean & squid salad, buttermilk dressing, shaved almonds, samphire GF, N	MP
<i>2023 Ladies who Shoot their Lunch Riesling</i>	<i>14</i>

SIDES

Fowles Farm greens, roasted almond & feta GF, VGO, N	12
Winter leaves, shaved zucchini, candied pecans, pecorino GF, VEG, VGO	12
Greek lemon potatoes GF, VEG, VGN	12
Fries & aioli	10
Maple glazed brussels sprouts	12

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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

NV Are you Game? Sparkling 12

Ploughman's 38

Selection of farmhouse meats & terrine, pickles, clothbound cheddar, nuts & corn sourdough

2022 Are you Game? Pinot Noir 12

Charcuterie 38

Selection of cured meats, pate, relish, nuts

2022 Ladies who Shoot their Lunch Pinot Noir 15

Sampler 48

Scallops, tacos, ribs, marinated olives, focaccia & dip

2024 Stone Dwellers Arneis 14

DESSERTS

Belgian chocolate brownie, chocolate ganache, vanilla ice cream *N* 18

Caffe corretto – Espresso & Baileys 10

Crème Brûlée, strawberry sorbet, biscotti *GF* 16

NV Stone Dwellers Sparkling Pinot Noir 14

Lemon curd tart, raspberry sorbet *GF* 16

2015 The Exception Late Harvest Sauvignon Blanc 12

Moscato poached pear, shiraz jelly, pistachio praline, mascarpone *GF, N* 16

2025 Ginger Prince Moscato 11

Sticky date pudding, butterscotch sauce, vanilla ice cream 18

2015 The Exception Late Harvest Sauvignon Blanc 12

Fowles petit fours 15

Dulce de Leche, moscato poached pear, lemon tart, cake de jour

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