



STARTERS

Scallop of miso butter GF	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, caramelised 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

MAINS

Stuffed chicken breast, seasonal greens, Fowles Chardonnay beurre blanc GF	32
<i>2023 Stone Dwellers Chardonnay</i>	14
House made vegetarian lasagna, seasonal salad VEG	29
<i>2023 Stone Dwellers Sangiovese</i>	14
Slow braised beef cheek, creamy polenta, winter vegetables, shiraz jus GF	34
<i>2022 Ladies who Shoot their Lunch Pinot Noir</i>	15
Braised lamb shoulder, Paris mash, winter greens, Fowles shiraz jus GF	36
<i>2022 Stone Dwellers Shiraz</i>	14
Special Father's Day steak, polenta mash, Fowles shiraz jus and butter GF	MP
<i>2021 Ladies who Shoot their Lunch Shiraz</i>	15
Market fish, Fowles Pinot Grigio beurre blanc, duck fat potatoes, crispy capers samphire GF	MP
<i>2023 Ladies who Shoot their Lunch Riesling</i>	14

SIDES

Fowles Farm greens, roasted almond & feta GF, VGO, N	12
Seasonal leaves, shaved zucchini, candied pecans, pecorino GF, VEG, VGO	12
Duck fat potatoes GF	12
Fries & aioli	10

PLEASE NOTE, THIS MENU SUBJECT TO SEASONAL CHANGES



SHARING 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>

DESSERTS

Belgian chocolate brownie, chocolate ganache, vanilla ice cream N	18
<i>Caffe corretto – Espresso & Baileys</i>	<i>10</i>
Lemon curd tart, raspberry sorbet GF	16
<i>2015 The Exception Late Harvest Sauvignon Blanc</i>	<i>12</i>
Fowles petit fours	15
<i>Dulce de Leche, moscato poached pear, lemon tart, cake de jour</i>	

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