

ESTATE GROWN, ESTATE MADE

Marinated local olives	10
Beetroot hummus - saltbush dukkah	14
Chicken liver parfait & fig chutney - broccoli pickles	18
Pork shoulder rillettes - sauerkraut - grain mustard	18
Duck terrine - picked cauliflower shoots - walnut	20

All served with freshly baked ciabatta

CURATED FROM NEAR AND FAR

CHARCUTERIE

Jamon Serrano (Spain)	18
Prosciutto di Palma (Italy)	18
Fennel Salumi (Australia)	18

All served with freshly baked ciabatta and local olive oil

CHEESE

Manchego Fresca (Spain)	18
Delice De Cremier (France)	25
Holy Goat La Luna (SA)	19
Maffra Cheddar (VIC)	12
Hunter Belle Ashed Brie (NSW)	12

All served with lavosh and muscatels

PLOUGHMAN'S PLATTER

Aged cheddar, leg ham, garden pickles, chutney and fresh baked ciabatta	30pp
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DRINKS

White Label & Aged Release Wines available by the bottle	
Vermouth Garden Inspired Cocktail	16
Strange Love Tonics & Sodas	7
Darks Coffee	5



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Scan the QR code to discover the benefits and discounts of joining our Reserve Club.