

ENTREES

Confit Chicken with apple, creme fraiche & sorrel 21
De Bortoli Rutherglen Estate Grenache Rose 2019 8/25

Seared scallops with Jerusalem artichoke & salsa verde 22
De Bortoli Rutherglen Estate Arneis 2019 9/35

Roast root vegetable tart with goat's cheese & thyme 19
De Bortoli Rutherglen Estate Pinot Grigio 2019 9/35

MAINS

Confit duck leg, cassoulet, gremolata 35
De Bortoli Estate Vineyard Pinot Noir 2018 12/55

Slow cooked beef cheek, Pedro Ximinez, cauliflower puree 35
De Bortoli Rutherglen Estate Shiraz 2018 10/40
Rutherglen Estates Renaissance Durif 2016 13.5/70

Market fish with roasted fennel, tomato beurre blanc & thyme 38
De Bortoli Estate Vineyard Chardonnay 2016 11/55 or
Rutherglen Estates Renaissance VRM 2016 13/58

Pappardelle with mushroom, walnut & sage pangrattato 29
De Bortoli Rutherglen Estate Tempranillo 2018 10/40

SIDES

Brussel Sprout with pancetta, Roasted lemon chat potatoes
Iceberg with salad cream 7

DESSERTS

Trifle with apple, ginger & Calvados 15
Rutherglen Estates B de V Muscat 10/40

Tarte Tatin of rhubarb & elderflower 15
De Bortoli Noble One 2016 11/55

Bunet: chocolate and amaretti pudding. Caramel sauce 15
Rutherglen Estates Classic Muscat 10/40

Affogato: vanilla bean ice cream, espresso & Classic Muscat 15

House made ice creams and sorbets per scoop 5

Pyengana cheddar with quince paste,
King River Gold, muscatels 18
De Bortoli Old Boys Tawny (21yrs old) 12