



Something to start or share:

Local Sourdough and Rye - whipped jersey butter (serves 2) (v) \$8

Marinated Green Olives (df, gf, vegan) \$11

Jim Wild's Premium Oysters – shucked to order – served naturally with ponzu and lemon and lime (4 per serve) (df, gf available upon request) \$18

(Cheese board options over page)

Entrées:

Vanella Stracciatella – charred broccoli, pear, hazelnut vinaigrette (gf, v)

Torched Mackerel – kipfler potato, sauce gribiche, sourdough crumbs (df, gf upon request)

Beef Tataki– pumpkin chawanmushi, edamame, snow pea sprouts, soy and ginger (df)

Onion Bhaji – fried okra, cashew and carrot, crisp autumn leaves, spiced oil (df, vegan)

Mains:

Cornfed Chicken Breast –sprouting lentils, gai lan, curry butter, almond tahini (gf)

Jack's Creek Black Angus Bavette– pecan and miso, forest mushrooms, wheat berries, grilled pearl onions

Grilled King Prawns – crab tortellini, aromatic broth, young lettuce, snow fungi (df)

Salt Baked Kumara – soybean curd, crisp tempeh, morning glory, peanut and lime (df, gf, vegan)

Sides (serve 2) – \$9:

Charred Broccolini – crispy garlic, sansho pepper (df, gf, vegan)

Autumn Leaves – crumbled feta, lemon (gf, v)

Fried Young Potatoes– truffle oil, parmesan, chives (v)

Chips –umami seasoning, aioli (df, vegan)

Dessert:

Gingerbread Cake – coconut sorbet, almond crumble, green apple (df, vegan)

Dark Chocolate and Native Pepper Berry Mousse – black berries, yuzu (gf)

Banana Semifreddo - black sesame financier, chrysanthemum and honey jelly (gf)

Entrée and Main, \$55 Main and Dessert, \$51 3 courses, \$67 Main only, \$36

Cheese Board – *perfect to pair with a Wine Tasting Flight:*

Tarago River Brie (soft) – Gippsland, Victoria

Milawa Blue (mild and creamy) – Milawa, Victoria

Cabra Semi Curado (semi hard, goat cheese) – Spain

– served with crackers, honeycomb, and chutney (gf available upon request)

\$12 each or 3 for \$31

Kid's Menu:

Chicken schnitzel / Tempura fish / Steak - \$13

all served with chips, tomato sauce and salad leaves

Ice Cream with sauce (chocolate, strawberry or caramel) - \$5

Our Menu:

We are dedicated to bringing you excellent food and service.

Our Head Chef, Joshua Greenhill, prepares amazing food using only the highest quality local ingredients available. Our restaurant menu is updated seasonally so there is always something new and exciting to try, even for our regulars!

If you need anything at any time, please just ask one of our team.

Our Fine Print:

Please alert our staff of any food allergies you might have. We have a variety of gluten free (gf) options available on the menu, however, please note that our restaurant and kitchen is not a gluten free environment. Our menu items are handcrafted in our kitchen sometimes using shared equipment and for this reason we cannot assure you that any menu item will be entirely gluten free.

All prices listed include 10% Goods and Services Tax. 15% surcharge on Public Holidays. Please pay your bill at the bar after your lunch. No split bills please unless splitting evenly.

Guests are welcome to walk around and enjoy the property however, as we are a working vineyard, children need to be supervised at all times please, including in the vineyard rows.

We hope you have a great day at Cambewarra Estate Winery.