



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 (4 per serve) (df, gf available upon request) \$18

(Cheese board options over page)

Entrées:

Vannella Burrata – apple, potato, green olive, lemon thyme and lavender vinaigrette, rye pangrattato (v)

Fraser Island Spanner Crab – XO emulsion, cucumber, melon jelly, pork scratchings (gf, df)

Tempura Zucchini Blossom – spiced eggplant, heirloom tomato and pine nut tabouleh (df, vegan)

Veal Tartare – green nam jim, peanut, puffed tendon, cured yolk (gf, df)

Mains:

Grilled Tuna – potato dashi, baby gem lettuce, pickled wakame, nasturtium oil (gf, df)

Black Angus Rump Cap – served pink - beef croquette, horseradish, charred onion, radish, carrot

Pork Loin – sweet corn, freekeh, spiced and salted cucumber, black garlic (df, gf available upon request)

Asparagus and Fregula – summer squash, preserved lemon, young peas, pickled walnut salsa verde (gf available upon request, df, vegan)

Sides (serve 2) – \$9:

Chips – togarashi, roasted garlic aioli (df, vegan)

Baked potatoes – chorizo emulsion, capers, parmesan

Iceberg lettuce – burnt lemon, radish, avocado (gf, df, vegan)

Tomato salad – pickled onion, basil (gf, df, vegan)

Dessert: *Vegan and dairy free dessert available upon request

Goat's Cheese Bavarois – caramelised peach, fresh peach, honey crisp

Chocolate Nemesis – yoghurt sorbet, cherry (v, gf)

Millefeuille – eucalyptus cream, strawberry sorbet and pistachio (v)

Entrée and Main, \$52 Main and Dessert, \$48 3 courses, \$62 Main only, \$33

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

Berrys Creek Buffalo Brie - soft, buffalo milk (Gippsland, Vic)

Colston Bassett Stilton – blue mould, cow's milk (England)

Cabra Curado - semi hard, goat's milk (Spain)

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

\$11 each or 3 for \$28

Kid's Menu:

Steak and chips, popcorn chicken and chips, fish and chips, penne with a napolitana sauce - \$12

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

Friday Local's Lunch – \$20 – Check the board each Friday for details

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.

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

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. 10% surcharge on Public Holidays.

Guests are welcome to walk around the property however, as we are a working vineyard, children are not allowed in the vineyard rows without adult supervision please.