



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)

Entrees:

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

Fraser Island Spanner Crab – X.O 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:

Seared 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 Striploin – sweet corn, freekeh, spiced and salted cucumber, black garlic, samphire (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) – sides \$9:

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

Baked potatoes – chorizo emulsion, capers, parmesan

Ice berg 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 – peach caramelised and fresh, honey crisp

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

Mille-Feuille – eucalyptus cream, strawberry sorbet and pistachio

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

Cheese Boards

Tarago River Brie (soft) - Gippsland, Victoria

Milawa Blue (mild and creamy) - Milawa, Victoria

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

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

\$11 each or 3 for \$28

Kids 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

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. 10% surcharge on Public Holidays.

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.