



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 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:

Beetroot Carpaccio - boquerones, sheep milk labneh, preserved lemon, tarragon - gf

Winter Tartlet - butternut squash, chestnuts, crisp Brussels sprouts, horseradish – vegan, df

Pulled Beef Brisket - polenta chip, pickled mushrooms, onion petals, chives - gf

Almond Crusted Quail - scorched grapes, pancetta and rosemary, pepper berry- gf

Mains:

Braised Lamb - puree of swede and taleggio, gnocchi, rapini, baked onion

Fish of the Day – miso glazed, citrus braised witlof, daikon, fennel, furikake - df

Stewed White Beans & Smoked Portobello - fioretto, celeriac, skordalia, almond – vegan, df, gf

Borrowdale Pork Belly - Jerusalem artichoke veloute, burnt apple, savoy cabbage, goat curd - gf

Sides (serve 2) – \$9:

Chips - togarashi, aioli – vegan, df, gf

Fried Brussels sprouts - lemon and pepper – vegan, df, gf

Whole roasted carrots - macadamia and hemp seed dukkah – vegan, df, gf

Crushed potatoes - crispy garlic, olive oil, chives – vegan, df, gf

Dessert:

Chocolate Moelleux - salted caramel, chocolate feuilletine, hazelnut ice cream - v

Honey Madeleines - cardamom and honey tuile, almond crumb, mandarin sorbet and compote, - v

Malted Milk Mousse - white chocolate snow, sun choke ice cream, milk meringue - gf

**vegan and dairy free dessert available upon request*

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

Cheese Board for 2 – \$31 (*Perfect to pair with a Wine Tasting Flight*):

Berrys Creek Brie (soft cheese) – Gippsland, Victoria

Hunter Belle Blue Moon (mild, semi hard) – Hunter Valley, N.S.W

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

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

Kid's Menu:

Chicken schnitzel / Tempura fish / Pulled Beef - \$13

all served with chips, carrots and tomato sauce

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. There is no external food allowed on site please including cakes. We have delicious cakes available that can be pre-ordered when making your booking.

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.