

Spring Menu

TO BEGIN

Order one or more to enjoy with Boydell's Sparkling Verdelho, Sparkling Rosé or Sparkling Red

House made organic sourdough bread, olive oil, blackberry vinegar	6
House marinated olives DF	12
Flat breads and dips	18
Ham hock terrine, port and pear relish with lavosh DF	18

SMALLER PLATES

Beef tartare, vegetable crisps, horseradish GF	26
<i>Pinot Noir, Rosé or Chardonnay will pair perfectly</i>	
Heirloom cherry tomatoes, feta filled zucchini blossoms, black olive V	24
<i>Select a crisp fruit driven white such as Pinot Gris or Verdelho</i>	
Duck rillettes, port, pear and pinot jelly, pickles DF	30
<i>You can't go past a Sparkling Red or Pinot Noir</i>	
Prawns, mussels and crab in XO broth DF	32
<i>We recommend our Field Blend White or Verdelho</i>	
Sea scallops, crisp Japanese eggplant, pickled wood ear, chilli jam GF/DF	34
<i>The aromatics and weight of a Fiano are a beautiful match</i>	
Crisp octopus, salt cod brandade, sherry glazed chorizo GF/DF	34
<i>This happily pairs with a crisp Grüner Veltliner or a fruit driven Merlot</i>	

THE GATHERING

designed for the whole table (min. 2)

Choose a selection of:

Three dishes from SMALL PLATES
+ one dish from the LARGER PLATES

\$65pp or \$100pp with paired wines



LARGER PLATES

Braised globe artichokes, baby gem hearts, broad beans, peas, pangrattato V	38
<i>Crisp, lifted wines such as Grüner Veltliner or Pinot Gris will elevate this dish</i>	
Rainbow trout, kipfler potato, green beans, blood orange, butter almonds GF/DF	40
<i>Perfect with a white with body, try a classic Chardonnay or our Field Blend White</i>	
Crisp pork belly, pumpkin purée, citrus caramel, Asian herb salad GF/DF	42
<i>Try Rosé for a lighter lift or Merlot for red lovers</i>	
Chicken wrapped in pancetta, potato galette, asparagus, porcini mushroom cream	40
<i>This dish calls for our award-winning Reserve Chardonnay, or a Fiano</i>	
Sticky soy glazed beef short ribs, Chinese broccoli DF	42
<i>Your choice a rich Shiraz Viognier, or a velvety Merlot</i>	
Steak frites – ask wait staff for this weeks dish	market price
<i>Any of the Shiraz family are at home with a steak</i>	

SIDES

Hand cut chips, chilli salt GF/DF	12
Spring vegetable slaw, pomegranate, seeds GF/DF	15
Mixed leaf salad GF/DF	8
Orange glazed baby carrots, pine nut praline GF/DF	15

TO FINISH

<i>For an elegant lift to your dessert try Miss Harriet Sparkling Rosé</i>	
Lime panna cotta, licorice, dark chocolate mousse, chocolate crisps GFo	18
Tipsy blood orange and Campari bavaois, raspberry crush GFo	18
Goats cheese parfait, pistachio and green tea, strawberry GF	18
<i>Finish with a glass of Muscat or Shiraz to pair with your cheese</i>	
Bay of Fires cheddar, bacon jam, pickled walnuts, crisp bread GFo	20

10% surcharge Sundays & Public Holidays