

Winter Menu

TO BEGIN

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

20 yr cultivated house made sourdough, EVO, smoked molasses butter	3.5
Spiced fried cauliflower, saffron aioli, fried shallots GFo	18
Moreton Bay Bug toast, garlic and lemon mayonnaise	22
Chicken pâté & Boydell's Shiraz jelly, crisp bread, pickles GFo	18
White bean and miso dip, crunchy wasabi peas, flat sesame bread GFo	18

SMALLER PLATES

Spanish style octopus, kipflers, pickled seasonal citrus, chorizo GFo	30
<i>The acidity of our Verdelho or FBW adds another layer to this dish</i>	
Warm ham hock terrine, truffled celeriac, curry oil, fried yolk, pepita bread GF	28
<i>Add a glass of Gruner and imagine you are in Alsace</i>	
Grilled goats cheese, pickled golden beets, spiced capsicum toffee walnuts GF	28
<i>Our vibrant Fiano from Hilltops is a perfect match</i>	
Asian braised pork belly, fried crackle, crispy choy sum, seared scallop GF	28
<i>A light chilled red would do nicely, but we favor our Pinot Gris</i>	
Fried spiced quail, roasted chickpeas, grapes, romesco, toasted almonds GF	32
<i>So many great flavors which our Award-Winning Reserve Chardy will compliment</i>	

THE GATHERING

designed for the whole table (min. 2)

Choose a selection of:

one dish from BEGIN

two dishes from SMALLER PLATES

+ one dish from the LARGER PLATES

\$70pp or \$115pp with paired wines (3)

Receive 15% off all wine purchased in our Restaurant & Cellar Door as part of our wine club.

Not a member yet? Speak to our team & start enjoying the perks.



LARGER PLATES

Slow braised Osso Bucco, sweet Moroccan inspired jus, butternut pumpkin, pearl cous cous, house pickled lemon, yoghurt GF	46
<i>A lighter weight red, perhaps Merlot to balance the richness of this dish</i>	
Confit duck leg, smoky white bean cassoulet, fondant potato, duck jus GF	45
<i>We cannot go past our Tumbarumba Pinot- a perfect match</i>	
Mushroom and Bay of Fires cheddar pie, honey parsnip puree, crispy porcini mushrooms, fried brussels, caramelised onion soubise sauce	42
<i>Flavors galore! A flavorsome red like our Tempranillo – Juicy and yummy!</i>	
Chicken coq-au-vin with roasted baby onions, parmesan dumplings, lardons, red wine chicken jus GF	48
<i>Sunny winters day? Go for our Rose Chilly? Try our Hunter Shiraz</i>	
Pan seared ocean trout, braised black lentils, roasted purple beets, horseradish foam, blood orange beurre blanc GF	46
<i>Riesling is such a seafood friendly wine – enjoy!</i>	
House steak of the day	market price
<i>Pair with our robust Tempranillo or Award-Winning Reserve Shiraz Viognier.</i>	

SIDES

Truffled potato gratin Comte for 2 GF	18
Warm cos with blue cheese dressing GF	14
Fried brussel sprouts with chili salt	12
Chips with rosemary salt GF	12

TO FINISH

Our fortified Verdelho is a perfect accompaniment for a winter dessert or ask to see our night cap list for those so inclined.

Preserved cherry & almond clafoutis, Boydell's fortified Verdelho, pistachio gelato	22
Bourbon & orange dark chocolate tart, coffee foam, caramelized white choc crumb, chocolate crisp	22
Rice pudding, saffron gel, macerated raisins, caramelized pear, oat clusters GFo	22
<i>Selection of local and international cheeses GFo</i>	
1 cheese - 20, 2 cheeses - 30, 3 cheeses - 40	

10% surcharge Sundays & Public Holidays