

SMALLER PLATES

a selection of lighter dishes to share

Garlic & Cheese 'Pull Apart' Focaccia

half 7 / full 17

served with charred leeks | whipped buffalo ricotta | 'hallowed' olive oil

Charcuterie 34

chicken parfait | wagyu bresaola | duck rillettes | capocollo | chutney
house made pickles | grissini | fried bread

Brisbane Valley Quail 32

buttermilk fried & black garlic glazed | green papaya | aromatic herbs

Wood Roasted Heirloom Beetroots 28

That's Amore Squacquerone | crimson grapes | preserved radicchio

BBQ Jumbo Skull Island Prawns (3) 35

whipped cod roe mayonnaise | XO butter sauce | curry leaf

LARGER PLATES

from the Grill

Miso Glazed & BBQ Rock Ling 51

pickled vegetable & crab salad | nori cracker | kombu butter sauce

JSG Otway Ranges Pork Cumberland Sausage (250G) 45

braised butter beans & kaiserfliesch | Calvados jus | watercress

Harissa Glazed & Wood Roasted Roaring Forties Lamb Shoulder 110

smokey baba ghanoush | crisp herbs | garlic & preserved lemon yoghurt
(serves 2)

Charred Musquée de Provence Pumpkin 38

curried coconut dressing | aromatic herbs | spiced seeds & nuts (V)

GRASSFED BEEF

All cuts are served with your choice of sauce, our signature salt n vinegar onion ring & seasonal vegetable garnish of the day

Scotch Fillet (300g) 68

Vintage Beef Co 'Galiciiana' MB3

Porterhouse (300g) 66

Southern Ranges MB4

Chateaubriand for Two (500g) 135

Bass Strait MB2

SAUCE (LG)

please select from the following

Red Wine Jus | Green Peppercorn Jus | Classic Béarnaise

CONDIMENTS

served to the table

House Mustard | Chimichurri | Horseradish

SIDES

Buttery Mashed Potato 13

chicken gravy | crisp chicken skin

Hot Chips 13

truffle salt | smoked garlic aioli

JSG Slaw 13

shaved sugarloaf cabbage | fennel | green apple | nigella seeds | radicchio

BBQ Broccolini 13

white anchovy dressing | pecorino

SOMETHING SWEET

also available at Half Time

Traditional 'Basque' Cheesecake 19

vanilla crème fraiche | roasted quince

Individual Baked Alaska 21

pistachio ice cream | passionfruit sorbet | dark chocolate sponge | toasted meringue

Selection of Local Artisan Made & Imported Cheeses (3) 24

roasted pear | fruit toast | lavosh | candied walnuts

HALF TIME

Tea Break 20

traditional patties pies (2) | smoked tomato relish
pork & fennel sausage roll (1) | apple chutney
buttermilk scone (1) | vanilla cream | raspberry jam
chicken, bacon & tarragon finger sandwich (1)

ALLERGEN STATEMENT

While some menu items may not include specific allergens as ingredients, all our food is made in a facility that contains allergens. Therefore, we are unable to guarantee there are no allergens in the food and beverages served from this menu.

LG* - Low Gluten | V - Vegetarian | VE - Vegan

*Low gluten identified dishes do not contain gluten products but may contain less than 0.02% as they are prepared in kitchens that also process gluten containing products.

**CHAMPAGNE &
SPARKLING**

MCC Sparkling, Vic 13 / 59

Cavaliere d'Oro Prosecco, Veneto, Italy 14 / 65

Croser NV, Adelaide Hills, SA - / 100

Georg Jensen, Heemskerk, Tas - / 96

G. H. Mumm, Reims, France 27.5 / 130

RIESLING

Seppelt Grampians Riesling, Grampians, Vic 14 / 70

PINOT GRIGIO/GRIS

Tahbilk Pinot Gris, Nagambie, Vic 13 / 65

T'Gallant 'Grace' Pinot Grigio, Mornington Peninsula, Vic 14 / 62

CHARDONNAY

Yering Station Elevations Chardonnay, Yarra Valley, Vic 12.5 / 63

Seppelt Jaluka Chardonnay, Henty, Vic - / 70

Devils Lair Dance with the Devil Chardonnay, Margaret River, WA 15 / 75

Coldstream Hills Chardonnay, Yarra Valley, Vic - / 84

Mountadam 550 Chardonnay, Eden Valley, SA - / 85

Penfolds Cellar Reserve Chardonnay, Northern Tasmania 22 / 105

SAUVIGNON BLANC

MCC Sauvignon Blanc, Vic 12.5 / 58

821 South Sauvignon Blanc, Marlborough, NZ 12.5 / 60

Coldstream Hills Sauvignon Blanc, Yarra Valley, Vic - / 80

WHITE VARIETAL

Saltram Winemakers Selection Fiano, Barossa Valley, SA - / 65

Shadowfax Gewürztraminer, Macedon Ranges, Vic - / 75

ROSÉ

St Hubert's The Stag Rosé, Yarra Valley, Vic 12 / 60

PINOT NOIR

Wolf Blass Makers Project Pinot Noir, SA 13 / 65

Red Claw Pinot Noir, Mornington Peninsula, Vic 19 / 90

Black Grape Pinor Noir, Central Otago, NZ - / 85

Coldstream Hills Pinot Noir, Yarra Valley, Vic - / 84

Giant Steps Yarra Valley Vineyard Pinot Noir, Yarra Valley, Vic - / 110

CABERNET SAUVIGNON

Wynns The Gables Cabernet Sauvignon, Coonawarra, SA 13 / 65

Redman Cabernet Sauvignon, Coonawarra, SA - / 85

Penfolds Max Cabernet Sauvignon, Multiregional, SA - / 85

Penfolds Cellar Reserve Cabernet Sauvignon, McLaren Vale, SA 22 / 105

Beringer 'The Waymaker' Cabernet Sauvignon, Napa Valley, USA - / 110

SHIRAZ

MCC Shiraz, Vic 13 / 59

Wolf Blass Grey Label Shiraz, McLaren Vale, SA 13 / 95

Paulett Polish Hill River Shiraz, Clare Valley, SA 15 / 75

Heathcote Estate Single Vineyard Shiraz, Heathcote, Vic - / 125

Penfolds Bin 28 Shiraz, Barossa Valley, SA 22 / 105

RED VARIETAL

Rockford 'Rod & Spur' Shiraz Cabernet, Barossa Valley, SA 28 / 140

DESSERT WINE

Henschke Noble Rot Semillon, Eden Valley, SA - / 70

BEER ON TAP

Carlton Draught 11.5

Balter XPA 13.5

Goat 13

Asahi 15.5

**BOTTLED BEER
& CIDER**

Great Northern (Mid) 11.5

Pirate Life 0.5 8.5

Two Bays (Gluten Free) 13.5

SPIRITS

Vodka 12

Jack Daniels 14

Gin 12

1853 Gin 14

Bourbon 12

JW Black Label 14

Scotch 12

Chivas Regal 14

Brandy 12

Talisker 16

Rum 12

Macallan 16

Canadian Club 14

Lagavulin 16

Grey Goose 14

PREMIUM WINE

Penfolds Bin 311 Henty Chardonnay, Multiregional, SA - / 100

A multiregional, cool-climate regions and each year the fruit selection is made to reflect the Bin 311 style. Fruit sourcing for 2017 has come from Adelaide Hills, Tasmania and Tumberumba. Bin 311 Chardonnay truly reflects the winemakers mantra 'we always go where the fruit grows best and where it best suits style'. The style typically exhibits a mineral acid backbone, complemented by barrel fermentation and maturation in seasoned and new (25%) oak.

Penfolds Bin 389, Multiregional, Australia 40 / 190

Bin 389 was often referred to as 'Baby Grange', in part because components of the wine are matured in the same barrels that held the previous vintage of Grange. First made in 1960 by the legendary Max Schubert, this was the wine that helped forge Penfolds reputation with red wine drinkers by combining the structure of cabernet sauvignon with the richness of shiraz. Exemplifying the judicious balance of fruit and oak, Bin 389 highlights the generous mid-palate Penfolds is known for.

Penfolds St. Henri, Multiregional, SA - / 190

St Henri is a time-honoured and alternative expression of shiraz, and an intriguing counterpoint to Grange. Released for the first time by Penfolds in the early 1950s, Deep inky blood-red colour.

Spice, savoury and herbaceous on the nose, while the palate shows juicy fruit characters of plum, fig and rhubarb compliments by mouth-watering, finely etched tannins.

Penfolds RWT, Barossa Valley, SA - / 285

RWT Barossa Valley Shiraz presents an admirable alternative to the multi-regional sourcing and American oak maturation that are hallmarks of Grange, expressing instead, single region Barossa Valley shiraz matured only in French oak. The initials RWT stand for 'Red Winemaking Trial'. It has impenetrable purplish colour and a seductive nose of crushed black fruits, jam, spice, mocha and toasted cedar. Everything is seamlessly woven together into a palate of extraordinary depth and richness, velvety flow, solid backbone and super-long finish. A magnificent wine that should develop superbly over many years.

PREMIUM WINE

Penfolds Bin 20A, Adelaide Hills, SA - / 285

Penfolds Reserve Bin 20A is a cool-climate Chardonnay made from fruit sourced in the Adelaide Hills. The Reserve Bin A Chardonnay tends to spend more time on the palate than it does in the glass. This is a Chardonnay that makes its presence felt. Rich in complexity, yet gloriously refreshing thanks to that fresh-struck match and mineral line. It has levity, it has length, it will keep us interested for many years to come.

Penfolds Grange, Multiregional, SA - / 1150

The original and most powerful expression of Penfolds multi-vineyard, multi-district blending philosophy, Grange is arguably Australia's most celebrated wine and is officially listed as a Heritage Icon of South Australia. Crafted utilising fully-ripe, intensely-flavoured and structured shiraz grapes, the result is a unique Australian style that is now recognised as one of the most consistent of the world's great wines. With an unbroken line of vintages from the experimental 1951, Grange clearly demonstrates the synergy between shiraz and the soils and climates of South Australia.

Cullen "Madeline" Cabernet Sauvignon, Margaret River, WA - / 230

The 2020 Diana Madeline vintage was hot and dry. For the old block cabernet sauvignon vines these drought like conditions resulted in the vines producing small berries, and hence the vines were low yielding, with bunch numbers average, but with low berry weight. This produced a wine of elegance, balance and perfume... effortless.

Henschke Mount Edelstone, Barossa Valley, SA - / 295

Deep crimson with violet hues. Fragrant, spicy aromas of black pepper, sage, bay leaf and anise are interwoven with vibrant Satsuma plum, blackberry and blueberry, and gentle tarragon and cedar notes. The palate is complex and textured with rich and concentrated flavours of mulberry, blackberry and Satsuma plum, layered with sage, black pepper and star anise. The finish is beautifully balanced, with long, velvety tannins and excellent depth.