

Please note this is a sample menu / The Dining Room menu subject to change with seasonality of our local produce.

During the winter months, our vineyards lie dormant, conserving energy for the upcoming growing season when warmer weather stimulates growth. We've carefully selected suppliers who share our commitment to sustainability, ethical practices, and environmental stewardship.

Our menu reflects our values, focusing on the origins of our ingredients, their health benefits, and the human stories behind them. Rather than adhering to tradition, we seek to uncover local narratives and embark on a culinary journey with you.

Executive Chef, Tony Brazendale and his dedicated team eagerly anticipate your arrival at The Dining Room. Join us to unwind, savour our carefully curated dining experience, and bask in the warmth of our hospitality.

General Manager
James Perkins

START

Smoked swordfish waffle cone, crispy ham & Jimmy Rum-soaked apple, beetroot tart, feta & wasabi

ENTRÉE

Abrolhos Island roasted scallops, celeriac, winter truffle & crispy chicken skin
Brisbane Valley roasted quail, mushroom, corn & nasturtium

Smoked black and white cheese ravioli, roasted root vegetable sauce w truffle dressing

MAIN

John Dory topped w rye, Jerusalem artichoke, potato & lobster bisque
Venison, parsnip, white chocolate, blackberry & pepper sauce

Lemon lime & bitters

DESSERT

Peninsula honey & 75% cuvee bitter chocolate, local figs & Jimmy rum
Selection of cheeses served w condiments & crackers

\$145PP

A 15% surcharge applies on all public holidays & Sunday.