

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

ENTRÉE

Abrolhos Island roasted scallops, celeriac, winter truffle & crispy chicken skin
Brisbane valley roasted quail, mushroom, corn & nasturtium
BBQ king oyster mushroom, garlic and parsley, roast potato sauce (v)

MAIN

John Dory topped w rye, Jerusalem artichoke, potato & lobster bisque
Venison, parsnip, white chocolate, blackberry & pepper sauce
Creamy autumnal vegetable grains, pickles and kale (v)

DESSERT

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

\$90PP - 2 COURSE

\$120PP - 3 COURSE

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