

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

As spring settles over our vineyard, James Perkins, our General Manager, welcomes you to enjoy our menu, showcasing the season's finest local ingredients.

A true gem on our menu is the Stargazer—its taste a remarkable surprise, often compared to Rock Lobster or Scampi, and found swimming over sand and seagrass meadows. This delicate dish pairs beautifully with our estate-grown Chardonnay, enhancing the freshness and subtle sweetness. Also gracing our menu is the show-stopping Roaring Forties lamb, raised in the clean, wild pastures of Tasmania and Southern Victoria. Grazing in some of the most nutrient-rich soils, nurtured by the legendary winds of the Roaring Forties that carry minerals from the Bass Strait. Paired Perfectly with our estate Pinot Noir and recently awarded 95pts from James Halliday. Executive Chef Tony Brazendale and his talented team have crafted these dishes with care and passion, paired with the warm hospitality that defines us.

Steffan Sansoni
Food & Beverage Manager

2024 AGFG Hatted Restaurant



ENTRÉE

Roasted blue eye trevalla, Jerusalem artichoke, parsley & garlic, 'bellotta' ham
Crispy Otway pork belly, cauliflower, orange, crispy rice & Fossil Beach samphire
BBQ king oyster mushroom, garlic and parsley, roast potato (v)

MAIN

Roaring forties lamb loin, crispy shoulder, roast onion, Koo-Wee-Rup asparagus, peas
Stargazer, Kerala fragrant blue mussels, fennel, cracker & sea herbs
Roast pumpkin, fennel, artichoke, pomegranate, seeds & wild garlic (v)

DESSERT

Peninsula honey & 85% cuvee bitter chocolate, banana, butter rum popped kernals
Imperial mandarin, coconut, toasted oats

Artisan cheese selection, condiments, & lavosh +\$30

\$90 – 2 COURSE
\$120 – 3 COURSE

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