

As the golden days of summer shine upon our vineyard, we are thrilled to present a seasonal menu featuring the finest handpicked produce from our local region. Each dish has been carefully crafted to reflect the vibrant flavours of the season and the exceptional ingredients sourced from nearby farms. A standout on the menu is the Sher Wagyu Fullblood Röstbiff, a melt-in-your-mouth cut that showcases the rich, marbled texture of this premium beef. Paired with smoked beetroot endive, and black garlic, this dish is a perfect balance of earthy, smoky, and umami flavours— a True celebration of local craftsmanship. We invite you to join us and experience this thoughtfully designed menu, where every bite is a tribute to the very best of what our region has to offer. expertly prepared by Chef Nick McGonigal.

**Alyssia Watson**  
*Restaurant Manager*

2025 AGFG Hatted Restaurant



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

## **START**

Flinders Angasi Oysters 6.5

Abrolhos Island Scallops, XO, Citrus 12

Millers Stone Milled Sourdough, Gippsland Cultured Butter, Leontyna Olive Oil

Coffs Harbour Kingfish, Daniels Run Farm Heirloom Tomatoes

Strawberry Coral Trout, Kohlrabi, Kombu, Crispy Leeks, Nori Vinegar

or

Sher Wagyu Fullblood Röstbiff, Smoked Beetroot, Endive, Black Garlic

Peninsula Cuvée White & Dark Chocolate, Peninsula Honey

Artisan Cheese Selection, Condiments, Lavosh 40

**\$90 - 2 COURSE**  
**\$120 - 3 COURSE**

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