

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

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 flavors of the season and the exceptional ingredients sourced from nearby farms. A standout on the menu is the Sher Wagyu Fullblood Rôstbiff, 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 flavors— 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



Oysters 6.5

Abrolhos Island Scallops, XO, Citrus 12

Sourdough, Cultured Butter

Kingfish, Daniels run tomatoes

Coral Trout, Kohlrabi, Kombu, Crispy leeks, Nori Vinegar

or

Sher Wagyu Fullblood Rostbiff, Smoked beetroot, Endive, Black garlic

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.