

# JAYDEN ONG WINERY + CELLAR BAR

## Wine tasting

Taste 2 wines	\$10pp
Wine experience 5 wines	\$20pp
+ Award winning museum wine	\$7pp*
+ Duck meatballs, mandarin oil	\$10
+ Scallops (2) lemon & chives	\$17
+ Lamb 'arrosticini', rosemary salt	\$11
+ Don Bocarte anchovies, Cafe de Paris butter, fresh baguette	\$24

## Selection to choose from

### Moonlit Forest

2020 Fiano 'Day Dreamer'

2020 Pinot Gris 'SC'

### Jayden Ong

2017 Sauvignon Blanc 'Chestnut Hill'

2019 Chardonnay 'Chestnut Hill'

### One Block

2019 Syrah 'Yellingbo'

### La Maison de Ong

2019 Pinot Noir 'Lantern'

2013 Syrah 'The Hermit'\*

Jayden Ong Wines is a small, family owned and operated winery producing superlative wines for One Block, La Maison de Ong, Moonlit Forest, and Jayden Ong.

We utilise a combination of our own organically farmed, dry grown vineyards as well as those of highly regarded growers.

Our winery and home vineyard is located on the land of the Wurundjeri people.

## About the range

Moonlit Forest is a bespoke range of unfiltered goodness. A story about beautiful surroundings, night birds, wine flowing freely, friends, dancing and the cool moonlit feel.

The eponymous wines are organically farmed, made & bottled by Jayden Ong. Two single vineyard ranges including the Yarra Valley GI's highest altitude vineyard 'Forest Garden' close planted over rocky soils, dry-grown nearly 700m above sea level on a south facing slope, and 'Chestnut Hill' planted over heavy grey clay loam in 1985, dry-grown at 280m asl on a north-east aspect. Elevated, cool climate purity and elegance.

One Block aims to deliver a bottle of wine that encapsulates a specific time and place. Single block, single vineyard wines crafted by the earth in which they grow.

La Maison de Ong focuses on premium Yarra Valley reds. The alter-ego to One Block minimalism.

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## Snacks & Sustenance

Mussels 'en salsa gallega' (tinned), pickled peppers & potato chips	\$21
Garfish (tinned) pickled onion, fresh baguette	\$23
Ortiz yellow-fin tuna, pickled beans, olive tapenade, fresh baguette	\$23
Sourdough & local cultured butter	\$7
Local farm crudités, macadamia	\$16
Hand cut salami 'Norcia', peppers	\$22
Chicken & preserved lemon terrine	\$21
Soft-boiled egg, aioli, anchovy	\$10
Shark Bay scallops (2), chives plus Yarra Valley Caviar	\$17 +\$8
House-made flatbread with creme fraiche, Y.V salmon caviar, chives	\$39
Marinated zucchini, goats curd, flower and herbs	\$15
Asparagus, lemon herb aioli	\$14
Sugarloaf cabbage, anchovy, Parmigiano Reggiano	\$12
Broccolini, almond cream	\$14
Duck meatballs, mandarin oil	\$10
Lamb 'arrosticini', rosemary salt	\$11
Toulouse sausage, warmed pickles	\$11
Toulouse sausage, bread & sauce, potato chips (for the kids)	\$15
Cheese Selection (3)	\$44

Stone & Crow Galactic soft cow's milk  
cheese, fruit \$14

Long Paddock Banksia semi-hard  
cow's milk cheese, grissini \$17

Lemon tart & cream \$14

## Wood-fired

Don Valley pasture raised chicken  
(half/1.2kg) with salsa verde for four  
served with garden salad, grilled  
asparagus, and seeded honey mustard  
\$26pp

560gm Club Steak for two; premium  
marbled O'Connor beef, served with  
garden salad, Cafe de Paris butter and  
mustards \$46pp

## Chef's menu \$77

Fresh baguette & local cultured butter  
Local farm crudités & macadamia  
Marinated zucchini & fresh goat's curd  
Duck meatballs, mandarin oil  
King George whiting, bbq greens &  
lemon dressing  
Nightwalker cow's milk cheese served  
with Lake Peddar's Nectar honey

## By the glass

Moonlit Forest Fiano 'Day Dreamer' 2020	\$10
Jayden Ong Sauvignon Blanc 2017	\$12
Jayden Ong Chardonnay 2019	\$14
Moonlit Forest Pinot Gris 'SC' 2020	\$12
One Block Syrah 'Yellingbo' 2019	\$14
La Maison de Ong Pinot Noir 'Lantern' 2019	\$16
Jülg Riesling Trocken 2019 (Alsace/Pfalz)	\$15
Pichot Vouvray 'Clos Cartaud' 2020 (Loire)	\$16
Pietradolce Etna Rosso 2019 (Sicily)	\$17
Correggia Nebbiolo Roero 2018 (Piedmont)	\$18