

JAYDEN ONG WINERY + CELLAR BAR

Chef's Summer Menu

Local farm crudités, macadamia cream	
Rotisserie of the day	
Panzanella salad, garden salad, sourdough baguette, local cultured butter, condiments	
Summer berries, vanilla cream	68

Menu

Sydney rock oysters - shucked to order. Served with mignonette dressing & lemon on the side	
Half dozen/dozen	30/55
Shark Bay Scallops (2) grilled over charcoal, chives & lemon butter	17
Skull Island prawns (2) grilled over charcoal, garlic herb butter	MP
Marinated zucchini salad, goat's curd	16
Grilled spring onions, Cafe de Paris butter	15
Cucumber, fetta & herbs	16
Garden salad, vinaigrette	14
Salted pistachios	9
Quattro Stelle soppressa	12
Mortadella, olive tapenade & house-made flatbread	18
Hand-cut salami 'Norcia' & pickled peppers	23
Chicken & preserved lemon terrine, cornichons	21
Pork, prune & pistachio terrine, rhubarb chutney	21
Conservas (tinned, served with accompaniments)	
Cuca Mussels 'en salsa gallega', pickled peppers & potato chips	21
Angelachu anchovies, Cafe de Paris butter & fresh baguette	24
Ortiz Bonito del Norte tuna, pickled beans, olive tapenade & fresh baguette	23
Conservas Emilia garfish, pickled onion, lemon herb aioli & fresh baguette	23
Toulouse sausage, bread & sauce, potato chips (for the kids)	15

Cheese Selection Dessert

Three Cheese Selection	44
Stone & Crow Amiel -ashed goat's milk, fruit	
Stone & Crow Nightwalker - washed rind cow's milk, Lake Pedder's Nectar honey	
Ford Farm Cheddar - firm cow's milk, mini grissini	
Queso de Valdeón - Spanish blue, cow & goat's milk, pepper fig paste	21
Stone & Crow Joe Crow - semi-hard cow's milk, mini grissini	17
Stone & Crow Galactic - soft lactic cow's milk, apple	14
Summer berries & vanilla cream	16