

JAYDEN ONG WINERY + CELLAR BAR

Chef's Autumn Menu

Sydney rock oyster with lemon	
Charcuterie & local farm crudités with whipped macadamia	
Rotisserie chicken, condiments	
Chargrilled broccolini, almond	
Garden leaf salad, house vinaigrette	
Baguette, local butter	
Stone & Crow Nightwalker - washed rind cow's milk, Lake Pedder's Nectar honey	80pp

Menu

Salted pistachios		9
Fresh baguette & local cultured butter		8
Sydney rock oysters shucked to order served with mignonette & lemon	half dozen/dozen	35/60
Tiger prawns (2) with garlic butter, grilled bread & tomato, sherry dressing		MP
Grilled southern rock lobster (half) garlic herb butter, served with garden leaf salad		MP
Charcuterie selection		28
Mortadella, olive tapenade & house-made flatbread		19
Hand-cut salami 'Norcia', pickled onions & peppers		24
Pork, prune & pistachio terrine, rhubarb chutney		23
Duck meatballs, mandarin oil		10
Toulouse sausage, bread & sauce, potato chips (for the kids)		15
Dry-aged Hiramasa kingfish, bbq greens, green olive		42
Grass-fed porterhouse (300g) for two, green onions, Cafe de Paris butter		65
Chargrilled broccolini, almond		16
Freekah salad, grilled romanesco, pepitas & ricotta salata		18
Cos lettuce, Parmesan & anchovy dressing		14
Conservas - specialty tinned items served with accompaniments		
Cuca mussels 'en salsa gallega', pickled peppers & potato chips		24
Angelachu anchovies, Cafe de Paris butter & fresh baguette		25
Conservas Emilia garfish, pickled onion, lemon herb aioli & fresh baguette		26

Cheese Selection Dessert

Three Cheese Selection		44
- Stone & Crow Amiel - ashed goat's milk, apple		
- Stone & Crow Nightwalker - washed rind cow's milk, Lake Pedder's Nectar honey		
- Ford Farm cheddar, wheat biscuits		
Shaw River X Stone & Crow Special Reserve Annie Baxter - firm buffalo milk, fresh pear & apple		18
Queso de Valdeón - cow & goat's milk Spanish blue cheese, peppered fig paste		22
Chocolate tart, hazelnuts & PX prunes		16

Additional seasonal menu items available on the day