

JAYDEN ONG WINERY + CELLAR BAR

Chef's Winter Menu

Charcuterie & local farm crudités with whipped macadamia	
1/2 Roast chicken, Brussels sprouts, speck & sourdough	
Freekah salad, roasted romanesco, pepitas	
Roast pumpkin, goat's curd, pine nut salsa verde	
Fresh baguette & local cultured butter	
Selection of Chocolate tart, pecans, PX prunes & Stone & Crow Nightwalker cheese & honey	80pp

Conservas - specialty tinned items served with accompaniments

- All served with fresh baguette	
Olasagasti anchovies, Cafe de Paris butter	25
Conservas Emilia garfish, pickled onion, lemon herb aioli	26
Ortiz tuna, pickled green beans, black olive tapenade	24

Menu

Local farm crudités with whipped macadamia		16
Salted pistachios		9
Fresh baguette & local cultured butter		8
Sydney rock oysters shucked to order served with mignonette & lemon	half dozen/dozen	35/60
Kingfish crudo, Meyer lemon, mandarin oil		22
Charcuterie selection		28
Hand-cut salami 'Norcia', pickled onions & peppers		24
Pork & pistachio terrine served with rhubarb chutney		23
1/2 Roast chicken, Brussels sprouts, speck & sourdough		55
Mirror dory, marinated leeks, salmon roe		48
Torchietti, braised greens, e.v.o, reggiano		27
Small bowl of pasta for the kids		15
Freekah salad, roasted romanesco, pepitas		18
Cos, anchovy & Parmesan Reggiano		16
Garden leaf salad, house vinaigrette		14
Roast pumpkin, goat's curd, pine nut salsa verde		17
Bitter leaves, apple, walnut & Pyengana Dairy blue cheese		20

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Cheese Selection & Dessert

Three Cheese Selection	44
- Stone & Crow Nightwalker - washed rind cow's milk, Lake Pedder's Nectar honey	
- Pyengana Dairy 'St Columba' - cow's milk blue cheese, peppered fig paste	
- Ford Farm cheddar, wheat biscuits	
Shaw River X Stone & Crow Special Reserve Annie Baxter - firm buffalo milk, fresh apple	18
Stone & Crow Nightwalker - washed rind cow's milk, Lake Pedder's Nectar honey	14
Pyengana Dairy 'St Columba' - cow's milk blue cheese, peppered fig paste	22
Mario Fongo whole wheat crackers	9
Chocolate tart, pecans & PX prunes	16

Our Wine by the Glass

Moonlit Forest Sauvignon Blanc 2018	12
Moonlit Forest Fiano 'Daydreamer' 2021	14
Jayden Ong Chardonnay 2020	15
Moonlit Forest Pinot Gris 'SC' (skin contact) 2021	14
One Block Syrah 'Yellingbo' 2017	16
La Maison de Ong Pinot Noir 'Lantern' 2019	18
La Maison de Ong Cabernet 'Pagan' 2020	18
La Maison de Ong Syrah 'The Hermit' 2015	18

International Wines by the Glass

R.H. Coutier Champagne 'Tradition' NV, Grand Cru (Aubonnay, Champagne)	29
Dr Loosen Graacher Himmelreich Riesling Kabinett 2020 (Mosel)	18
Domaine de la Pepiere Muscadet 'Briords' 2020 (Loire Valley)	19
Gianfranco Bovo Dolcetto d'Alba 2019 (Piedmont)	20
Felsina Chianti Classico 2019 (Chianti)	24

Wine tasting

Taste 2 wines	10
Wine Experience 5 wines	20
*Add an award winning museum wine	7
2018 Moonlit Forest Sauvignon Blanc	
2021 Moonlit Forest Fiano 'Daydreamer'	
2021 Moonlit Forest Pinot Gris 'SC' (skin contact)	
2019 La Maison de Ong Pinot Noir 'Lantern'	
2017 One Block Syrah 'Yellingbo'	
2020 La Maison de Ong Cabernet 'Pagan'	
*2015 La Maison de Ong Syrah 'The Hermit'	