

JAYDEN ONG WINERY + CELLAR BAR

Chef's Menu

Charcuterie & local farm crudités with whipped macadamia	
Braised lamb shoulder, Roman gnocchi, parsley salad	
Roast pumpkin, buttermilk curd, salsa verde	
Remi's Patch salad leaves, house vinaigrette	
Fresh baguette & local cultured butter	
Selection of:	
Chocolate mousse with citrus zest & olive oil; 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

King prawn roll, horseradish mayo, watercress	18
Leek & potato soup, salmon roe	14
Local farm crudités with whipped macadamia & crushed hazelnuts	16
Sydney rock oysters shucked to order served with mignonette & lemon	half dozen / dozen 35 / 60
Cotechino, lentils vinaigrette, sauce gribiche	24
Salted pistachios	9
Fresh baguette & local cultured butter	8
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
Braised lamb shoulder, Roman gnocchi, parsley salad	42
Venere black rice, mussels, calamari, fennel	32
Ricotta dumpling, braised greens & chickpeas	32
Small bowl of pasta for the kids	15
Freekah salad, roasted cauliflower, pepitas, shanklish	18
Remi's Patch salad leaves, house vinaigrette	12
Roast pumpkin, buttermilk curd, salsa verde	17

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Cheese Selection & Dessert

Four Cheese Selection	
- Stone & Crow Amiel - asked goat's milk, apple	48
- Stone & Crow Nightwalker - washed rind cow's milk, Lake Pedder's Nectar honey	
- Berrys Creek 'Riverine Blue - buffalo milk blue cheese, peppered fig paste	
- Ford Farm cheddar, wheat biscuits	
Stone & Crow Joe Crow - firm cow's milk, fresh apple	18
Stone & Crow Nightwalker - washed rind cow's milk, Lake Pedder's Nectar honey	14
Berrys Creek 'Riverine Blue - buffalo milk blue cheese, peppered fig paste	22
Mario Fongo whole wheat crackers	9
Chocolate mousse with citrus zest & olive oil	14

Our Wine by the Glass

Moonlit Forest Sauvignon Blanc 2018	12
Moonlit Forest Fiano 'Daydreamer' 2021	14
Jayden Ong Chardonnay 'Chestnut Hill' 2020	16
Moonlit Forest Pinot Gris 'SC' (skin contact) 2021	14
One Block by Jayden Ong Pinot Noir 'Gembrook' 2021	16
La Maison de Ong Syrah 'Dark Moon' 2015	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, France)	29
Dr Loosen Graacher Himmelreich Riesling Kabinett 2020 (Mosel, Germany)	18
Domaine de la Pepiere Muscadet 'Briords' 2020 (Loire Valley, France)	17
Gianfranco Bovio Dolcetto d'Alba 2019 (Piedmont, Italy)	20
Felsina Chianti Classico 2019 (Chianti, Italy)	24

Wine tasting

Taste 2 wines / Wine Experience 5 wines	10 / 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)	
2021 One Block by Jayden Ong Pinot Noir 'Gembrook'	
2015 La Maison de Ong Syrah 'Dark Moon'	
2020 La Maison de Ong Cabernet 'Pagan'	
*2015 La Maison de Ong Syrah 'The Hermit'	