

JAYDEN ONG WINERY + CELLAR BAR

Chef's Menu

Raw kingfish, citrus, lemon thyme	
Capocollo, pickled fennel	
Local farm crudités with whipped macadamia	
Braised lamb shoulder, spiced yoghurt, chickpeas, roasted peppers, fennel	
Ramarro Farm salad leaves, house vinaigrette	
Fresh baguette & local cultured butter	
House Pavlova, vanilla cream, blood orange	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
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
Pork & pistachio terrine served with rhubarb chutney	23
De Palma Salame Norcia, pickled peppers	24
Charcuterie - today's selection of the finest cured meats	32
Yarra Valley rainbow trout, asparagus, brown butter	36
Ricotta dumpling, braised greens, Grana Padano	32
1/2 Roast chicken, leeks, wild garlic, speck & sourdough	55
Braised lamb shoulder, spiced yoghurt, chickpeas, roasted peppers, fennel	44
Small bowl of pasta for the kids	15
Freekah salad, roasted cauliflower, pepitas, shanklish	18
Ramarro Farm salad leaves, house vinaigrette	12
Roast pumpkin, buttermilk curd, salsa verde	17

JAYDEN ONG WINERY + CELLAR BAR

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
House Pavlova, vanilla cream, blood orange	14

Our Wine by the Glass

Moonlit Forest Fiano 'Daydreamer' 2021	14
Moonlit Forest Sauvignon Blanc 2018	12
One Block by Jayden Ong Pinot Gris 'Balnarring' 2021	15
One Block by Jayden Ong Chardonnay 'Gembrook' 2021	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

Andre Clouet Champagne Premier Cru 'Brut Nature' NV (Bouzy, Champagne, France)	29
Domaine de la Pepiere Melon de Bourgogne 'Briords' 2020, Muscadet Sèvre et Maine, France	17
Brundlmayer Gruner Veltliner 'Terrassen' 2021, Kamptal, Austria	18
Jean-Marc Burgaud Gamay 'Les Vignes de Lantigne' 2020 (Beaujolais, France)	18
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
2021 Moonlit Forest Fiano 'Daydreamer'	
2021 One Block by Jayden Ong Pinot Gris 'Balnarring'	
2021 Moonlit Forest Pinot Gris 'SC' (skin contact)	
2021 One Block by Jayden Ong Pinot Noir 'Gembrook'	
2017 One Block by Jayden Ong Syrah 'Yellingbo'	
2015 La Maison de Ong Syrah 'Dark Moon'	

Book online jaydenong.com

Sunday surcharge +10% Credit card surcharge +1.37%

Couscous Royale III - Monday 31 October & Tuesday 1 November