

JAYDEN ONG WINERY + CELLAR BAR

Chef's Menu

Noix de Jambon, Korean chilli salami

Marinated olives & pickles

Heirloom tomato salad, fior di latte, basil pesto

Rosemary & sea salt focaccia

Chargrilled wagyu tri-tip steak (MB5), butter lettuce, Cafe de Paris butter

Festive trifle

88pp

From the Charcoal Grill

Scallop in the half shell, Champagne butter sauce, Yarra Valley Caviar 14

Skull Island tiger prawn (U8 size), butter lettuce, cocktail sauce 15

Southern rock lobster (1/2), garlic butter sauce MP

Marinated quail(1/2), olive tapenade 17

Glen Eyrie Rare Breeds Farm pork chop (300g), apple & fennel salad 44

Romano flat beans, tomato vinaigrette 18

Additional dishes

Sydney rock oysters shucked to order served with mignonette & lemon
half dozen / dozen 36 / 68

Ramarro Farm salad leaves, house dressing 14

Potato & celeriac gratin, Gruyere 22

Four cheese selection, condiments & crackers 48

Chocolate whiskey truffles (2) 6

Please advise if you have dietary requirements or allergies
Credit card surcharge +1.37% Public holiday surcharge +15% Sunday surcharge +10%
Our 3rd birthday weekend Thursday 25 - Sunday 28 January