

JAYDEN ONG
WINERY + CELLAR
BAR



Group Dining

info@jaydenong.com

www.jaydenong.com

Story

One of the Yarra Valleys hidden gems, located in the burgeoning west-end food and drinks precinct of Healesville, Jayden Ong Winery & Cellar Bar is an impressive space.

The 600-square-metre venue is a fully operational wine making facility by day, which creates a gorgeous backdrop for your next group celebration.

Whether it's an intimate group of 10 under the dramatic dried floral installation, or an entire Cellar Bar takeover of up to 60 guests, we will ensure your time with us is fun and memorable.

With years of hospitality experience, including co-founding one of Melbourne's contemporary culinary icons, Cumulus Inc, the service at Jayden Ong Winery & Cellar Bar surpasses expectation.

Reservations are available from 12pm until 8pm on Fridays and Saturdays and from 12pm until 4pm on Sundays.

GOURMET TRAVELLER WINE

Cellar Door with Best Food Yarra Valley 2022

THE AGE GOOD FOOD GUIDE

One Hat 2023, 2024





Food

A meal at Winery & Cellar Bar is an event in itself.

Our philosophy pays homage to the very best ingredients, cooked simply.

Sample life's uncomplicated luxuries: fresh sustainably fished seafood, pasture raised meat from local farmers, the first peas of spring pulled from the garden that morning. From the service to the produce, the magic is in the detail.

For seated lunches and dinners we offer a shared-style menu in the family style of dining, perfect for creating a relaxed and intimate dining experience.

Build your menu from the following options.



House Seasonal Menu

Chef's Seasonal Menu 85 per person

Entree

Noix de Jambon, Korean chilli salami
Marinated olives & pickles
Local Heirloom tomatoes, Fior di Latte, herbs,
fried capers
Rosemary & sea salt focaccia
To share

Main Course

Chargrilled wagyu tri-tip steak (MB5), Cafe de
Paris butter
Ramarro Farm salad leaves, house vinaigrette
To share

Dessert

Chocolate delice, pistachio praline, mint

Menu Enhancements On arrival

Canapés

Freshly shucked rock oyster, mignonette
6 each
Gilda - anchovy, olive, guindilla
9 each
Polanco caviar, brioche, chilled vodka
*45 per person *minimum number req.*

Cheese service

Select two cheeses
Stone & Crow 'Amiel'
Stone & Crown 'Nightwalker'
Berrys Creek Tarwin Blue
Pyengana Cheddar
Served with accompaniments
15 per person

Please note, these are sample menus and are subject to seasonal change and price variation without notice. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free





Wine

Focusing on the best examples of style and region, Winery & Cellar Bar offers an extensive range of wines.

With four ranges made in house by Winemaker Jayden Ong, plus a bejewelled list of hard-to-find iconic internationals, there is something to suit everyone's palate.

Select a shortlist of wines in advance, or simply order your beverages over the bar on the day.

House Wines and Enhancements

White wine

Moonlit Forest Sauvignon Blanc 'Stormbird' - 55
Moonlit Forest Fiano 'Daydreamer' - 48
One Block Sauvignon Blanc - 58
One Block Chardonnay - 68

Pink & skin contact

Moonlit Forest Pinot Gris 'SC' - 48
Moonlit Forest Light Chilled Red 'Carter' - 48

Red wine

Moonlit Forest Syrah 'Artist Label' - 48
One Block Pinot Noir - 68
La Maison de Ong Pinot Noir 'Lantern' - 80
La Maison de Ong Syrah 'The Hermit' - 80
La Maison de Ong Cabernet 'Pagan' - 80

A full wine list including museum wines, local legends and iconic internationals is available over the bar.

Our wine list is subject to seasonal change and variation without notice.

Pre-Lunch/Dinner Tasting - 10pp

On arrival, and prior to dining, take a moment to explore the wine made in-house by Jayden Ong.
Includes two wines suited to the occasion and the group.

Tasting is redeemable with 3+ btl purchase, enquire for full details.

Cocktails

In addition to wine, we offer a range of refreshing local beer and well made cocktails using unique hand crafted spirits and ingredients. Preselect a cocktail to be served on arrival or order on the day.

Juicy Americano - Summerbird Vermouth, Campari, blood orange juice

Aperol Spritz - Aperol, sparkling wine, soda

Gimlet - Gin, lime, simple syrup

House Negroni - Gin, Summerbird Vermouth, Ruby Bitter

Large Format Champagne/ Ultra Fine Wine/ Personalised Wine Solution

Allow our talented wine team to tailor a personalised selection of beverages specifically designed with your taste and menu selections in mind. Whether you are searching for hard-to-find cult wines, a collection of wines exclusively sourced from your favourite region, select vintages from your all-time favourite producer, or a theatrical selection of large format bottles, allow us to create the dream selection for you. *Advance notice required.*

Sparkling Water Package

Unlimited sparkling and still water for the duration of your reservation
5 per person

Coffee Package

Unlimited Single Origin filter coffee served with cream
5 per person



Special Touches

Working closely with Yarra Valley's best growers, makers and suppliers, Winery & Cellar bar is able to provide a variety of styling options to enhance your celebration. From floral touches on the tables and personalised menus, to a takeaway bottle of wine for your guests. The magic is in the detail.

Bookings and Capacity

Reservations can be made via the website for groups up to 24 guests. We can accommodate up to 60 guests across a number of low and tall tables in the Cellar Bar in a relaxed restaurant format. Please contact us for availability.

A pre-authority of 20 per person is required to secure your reservation. This amount is released following the booking. We understand that plans sometimes change. If you need to change or cancel your reservation, please contact us at least 48 hours prior to your reservation to avoid a cancellation charge of 20 per person.

For parties larger than 60, Winery & Cellar Bar may be booked exclusively, minimum spends apply.



Thank you for your enquiry

Please don't hesitate to reach out to us with any questions. We hope to see you soon.

info@jaydenong.com
[+61\(0\) 487 888 866](tel:+610487888866)
www.jaydenong.com

