

# JAYDEN ONG WINERY + CELLAR BAR

## Two-Course Chef's Menu 68pp

Noix de Jambon, Korean chilli salami

Marinated olives & pickles

Caramelised onion focaccia

Confit tomato soup, goat's cheese, croutons

Rotisserie chicken

Potato & celeriac gratin, Gruyere

Mixed beetroots, whipped feta, Elizabeth's rocket

## From the Charcoal Grill

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

Skull Island tiger prawn, house cocktail sauce 15

Chicken skin served with tarragon mayonnaise or nduja mayonnaise 6

Chicken arrosticini (two skewers), wild thyme salt 12

Albacore tuna, zucchini, pine nuts, salmoriglio 44

## Additional dishes

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

Mixed beetroots, whipped feta, Elizabeth's rocket 19

Ramarro Farm salad leaves, house dressing 14

Potato & celeriac gratin, Gruyere 22

Children's two-course menu 25

## Cheese & Dessert

Three-cheese selection, condiments & crackers 39

Chocolate mousse, almond praline, house brandied prune 17

Please advise if you have dietary requirements or allergies  
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