

JAYDEN ONG WINERY + CELLAR BAR

From the Charcoal Grill

Scallop in the half shell, Champagne butter sauce, Yarra Valley Caviar	14
Skull Island tiger prawn, house cocktail sauce	15
Morton Bay bug, garlic herb butter	16 / 30
Chicken skin served with tarragon mayonnaise or nduja mayonnaise	6
Baby corn (two), anchovy mayonnaise, Grana Padano	16
Chicken arrosticini (two skewers), wild thyme salt	12
Crispy duck leg, plum	35
Albacore tuna (180g), zucchini, pine nuts, salmoriglio	44
Glen Eyrie Rare Breeds Farm pork chop (300g), apple & fennel salad	44

Three-course Chef's Menu

Noix de Jambon, Korean chilli salami	
Marinated olives & pickles	
Heirloom tomatoes, fior di latte, capers, basil, soft herb oil	
Sea salt & rosemary focaccia	
Chargrilled wagyu tri-tip (mb4), butter lettuce, pickled onion, Cafe de Paris butter	
House meringue, lemon curd, Chantilly cream, local berry compote	85pp
+ Wine Pairing for savoury courses, (3 x 100ml)	45pp

Additional Items

Sydney rock oysters shucked to order served with mignonette & lemon	half dozen / dozen	36 / 68
House focaccia - sea salt & rosemary		12
Salted pistachios		9
Marinated olives & house pickles		14
Wagyu bresaola, grilled bread, Zuni pickle		15
Salame Norcia, hand cut salame served with pickled peppers		24
Charcuterie - today's selection of two of the finest cured meats		18
Charcuterie - today's selection of four of the finest cured meats		34
Mixed beetroots, whipped feta, Elizabeth's rocket		19
Ramarro Farm salad leaves, radicchio, house vinaigrette		14
Potato & celeriac gratin, Gruyère cheese		22
Children's two-course menu		25

Please advise if you have dietary requirements. Shop at jaydenong.com

Credit card surcharge +1.37%

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Cheese Selection & Dessert

Select 1, 2, 3 or 4 cheeses served with crackers	18 / 28 / 39 / 48
- Stone & Crow Nightwalker - washed rind cow's milk, Lake Pedder's Nectar honey	
- Stone & Crow Four Pillars Moonshine - semi-hard cow's milk, washed with gin distillate, peppered fig paste	
- Stone & Crow Amiel - ashed goat's milk, apple	
- Stone & Crow Joe Crow - mild & creamy semi-hard cow's milk	
Chocolate whisky truffle (two)	7
Peach & basil sorbet	15
Chocolate mousse, almond praline, house brandied prune	17

Our Wine by the Glass

Moonlit Forest Fiano 'Daydreamer' 2021	14
One Block by Jayden Ong Sauvignon Blanc 'Gladysdale' 2021	15
One Block by Jayden Ong Chardonnay 'Gembrook' 2021	16
La Maison de Ong Chardonnay 'Chasing the Sun' 2022	25
Moonlit Forest Pinot Gris 'SC' (skin contact) 2021	14
Moonlit Forest Pinot Noir X Pinot Gris 'Spring' 2022	16
Moonlit Forest Gamay 'Bang the Drum' 2023	16
One Block by Jayden Ong Pinot Noir 'Yellingbo' 2022	16
La Maison de Ong Pinot Noir 'Lantern' 2023	20
La Maison de Ong Syrah 'The Hermit' 2018	17
La Maison de Ong Cabernet 'Pagan' 2022	17
La Maison de Ong Syrah 'Dark Moon' 2015	18
La Maison de Ong Syrah 'The Hermit' 2015	18

Bubbles by the Glass

Range Life Prosecco (King Valley, Australia)	15
Arnaud Margaine 'Le Brut' NV Champagne (Villers-Marmery, France)	35

Wine Pairing

A selection of three wines to suit your meal (3 x 100mL)	45
La Maison de Ong Chardonnay 'Chasing the Sun' 2022	
Moonlit Forest Pinot Gris 'SC' (skin contact) 2021	
La Maison de Ong Pinot Noir 'Lantern' 2023	

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