

JAYDEN ONG WINERY + CELLAR BAR

From the Charcoal Grill

Scallop in the half shell, Champagne butter sauce, Buxton Caviar	15
Skull Island tiger prawn, fennel, garlic butter, charred lemon	16
Moreton Bay bug, chermoula, pearl couscous	16 / 30
Chicken arrosticini (two skewers), wild thyme salt	12
Eggplant, confit garlic, chickpea, gremolata	19
Sea bream (200g), broccolini, lemon caper butter	44
Glen Eyrie Rare Breeds Farm pork chop (300g), kipfler potato, smoked kaiserfleisch, honey seeded mustard	46
Dry-aged O'Connor club steak (400g) to share, grilled onions, béarnaise	96

Two-course Chef's Menu

Noix de Jambon, Korean chilli salami	
Marinated olives & pickles	
Smoked Buxton trout, potato rosti, sauce gribiche	
Sea salt & rosemary focaccia	
Chargrilled wagyu tri-tip (mb3), mushroom duxelles, garlic butter	
Ramarro Farm salad leaves, radicchio, house vinaigrette	68pp
+ Three-Wine Pairing (3 x 100ml)	45pp

Additional Items

Oysters shucked to order served with mignonette & lemon	half dozen / dozen	38 / 72
House focaccia - sea salt & rosemary		12
Salted pistachios		9
Marinated olives & house pickles		14
Salame Norcia, hand cut salame served with pickled peppers		24
Charcuterie - selection of the finest cured meats; two		18
Charcuterie - selection of the finest cured meats; three		28
Roast beetroots, whipped feta, rocket, charred orange, crushed hazelnuts		21
Ramarro Farm salad leaves, radicchio, house vinaigrette		14
Salted fries		12
Children's two-course menu		25

Please advise if you have dietary requirements

Credit card surcharge +1.37% Sunday surcharge +10% Shop at jaydenong.com

FIRESIDE FESTIVAL

Friday 12 July with TillieJ Wines & Saturday 13 July with Alkimi wines

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Cheese Selection & Dessert

Select a cheese served with crackers & condiments	18
- 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	
Chocolate whisky truffle (two)	7
Dark chocolate mousse, almond praline, house brandied prune	19
Caramel tart, Chantilly cream	18

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
2018 Gembrook Hill Sparkling Blanc de Blancs (Yarra Valley, Australia)	32

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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