

JAYDEN ONG WINERY + CELLAR BAR

From the Charcoal Grill

Lamb skewer, chimichurri, yoghurt	8
Chicken skewer, wild thyme, lemon	8
Mushroom skewer, porcini salt, aioli	8
Wagyu beef skewer, spiced butter	8
Tiger prawn skewer, fennel, lemon	15
Scallop in the half shell, citrus beurre blanc, Yarra Valley Caviar	15
Mussels, white wine, toasted house bread	19
Charred chicken skin sandwich, house mayonnaise, cucumber	12
Haloumi, garlic, smoked paprika, salsa	14
Mirror Dory (200g boned & filleted), leek, lemon caper butter, Yarra Valley Caviar	45
Rock Flathead (180g boned & filleted), lemon butter, fennel salad	48
Glen Eyrie Rare Breeds Farm pork chop (300g), kipfler potato, crisp bacon, honey seeded mustard	46
Butternut Squash, tamarind, whipped tofu, black rice	38
Wagyu Rump Cap MB3 (200g), mushroom duxelles, garlic butter	60
Dry-aged O'Connor Club Steak (400g) to share, grilled onions, Cafe de Paris, served with salad leaves	120

Additional Items

Oysters shucked to order served with mignonette & lemon	half dozen / dozen	38 / 72
House focaccia - sea salt & rosemary		12
Marinated olives & house pickles		14
Charcuterie - selection of the finest cured meats; two		21
Charcuterie - selection of the finest cured meats & Zuni pickle; three		35
Roast beetroots, whipped feta, rocket, charred orange, crushed hazelnuts		21
Ramarro Farm salad leaves, witlof, house vinaigrette		14
Salted fries		12
Three-Course Chef's Selection Menu		88
Children's two-course menu		28

Cheese & Dessert

Cheese served with crackers & condiments - Stone & Crow 'Amiel' - ashed goat's milk, apple	18
Chocolate rum truffle (2)	7
Beurre Bosc pear, pistachio, spiced vanilla cream	18
Dark chocolate mousse, almond praline, house brandied prune	19
Salted caramel tart, chocolate, Chantilly cream	18

Please advise if you have dietary requirements

Credit card surcharge +1.37%

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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 'Gembrook' 2021	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 Cabernet Syrah 'Dark Moon' 2023	18
La Maison de Ong Syrah 'The Hermit' 2015	19

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	

Non-Alcoholic

Housemade lemonade	8
Blood Orange soda, aromatic bitters, lime juice, rosemary	8
Spicy ginger beer, lemon juice, thyme	8
Small Batch Cola	8
Freshly squeezed mixed citrus juice	9.5
Chilled sparkling water (750mL)	6
Heaps Normal XPA 0.5%	10

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