

JAYDEN ONG WINERY + CELLAR BAR

From the Charcoal Grill

Lamb skewer, chimichurri, yoghurt	8
Chicken skewer, wild thyme salt, lemon	8
Mushroom skewer, porcini salt, aioli	8
Skull Island prawn skewer, cocktail sauce, baby gem	16
Scallop in the half shell, citrus beurre blanc, Buxton Trout Caviar	16
Chicken skin sandwich, house mayonnaise, cucumber	12
Haloumi, tomato salsa, capers	16
Lamb rib, rosemary, bacon crumb	22
Dry-aged O'Connor Club Steak (400g) to share, grilled onions, Cafe de Paris	120
Tiger Flathead (180g boned & filleted), caper & raisin vinaigrette	45
Glen Eyrie Rare Breeds Farm pork chop (300g), fennel, parsley	46
Sweet Potato, hummus, confit garlic, pomegranate	39
Rangers Valley Sirloin Tri-tip MB7 (200g), brassica florets, garlic butter	60
Whole Baby Snapper (450g), pickled tomato, charred onion	60

Additional Items

Oysters shucked to order served with mignonette & lemon	half dozen / dozen	38 / 72
Mussels & octopus - marinated & pickled, apple		24
Gin-cured Ocean Trout, sauce gribiche, chervil, crostini		23
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
Heirloom tomato panzanella		24
Ramarro Farm salad leaves, witlof, house vinaigrette		14
Salted fries		12
Three-Course Chef's Selection Menu		88
Children's two-course menu (Chicken, chips & salad. Focaccia. Chocolate mousse)		28

Cheese & Dessert

Cheese served with crackers & condiments - Stone & Crow 'Amiel' - ashed goat's milk, apple	18
Chocolate whiskey truffle (2)	7
Fig leaf pannacotta, rhubarb, raspberries, shortbread	18
Dark chocolate mousse, almond praline, house brandied prune	19

Please advise if you have dietary requirements

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Summer Spritz

Amara, Campari, sparkling water, lemon juice 17

Wines by the Glass

White:

Moonlit Forest Sauvignon Blanc 'Storm Bird' 2023 15

One Block by Jayden Ong Sauvignon Blanc 'Gladysdale' 2021 15

One Block by Jayden Ong Chardonnay 'Gembrook' 2021 17

La Maison de Ong Chardonnay 'Chasing the Sun' 2022 25

Chilled:

Moonlit Forest Pinot Gris 'SC' (skin contact) 2021 14

Moonlit Forest Pinot Noir X Pinot Gris 'Spring' 2022 16

Red:

Moonlit Forest Gamay 'Bang the Drum' 2023 16

La Maison de Ong Pinot Noir 'Lantern' 2023 20

La Maison de Ong Syrah 'The Hermit' 2018 18

La Maison de Ong Cabernet 'Pagan' 2022 18

La Maison de Ong Cabernet Syrah 'Dark Moon' 2023 18

La Maison de Ong Syrah 'The Hermit' 2015 22

Bubbles by the Glass

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

2023 Moonlit Forest Prosecco (Merbein, Australia) 16

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

Salted grapefruit soda, aromatic bitters 8.5

Spicy ginger beer, lemon juice, thyme 8.5

Smoked Cola 8

Freshly squeezed mixed citrus juice 9.5

Chilled sparkling water (750mL) 6

Heaps Normal XPA 0.5% 10

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