

JAYDEN ONG WINERY + CELLAR BAR

Three-course Chef's Selection Menu

Pissaladière, onion

Korean chilli salami, Mortadella

Marinated olives & pickles

Sea salt & rosemary focaccia

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Confit & Chargrilled Duck Leg, braised du Puy lentils, green herb sauce

Heirloom tomato panzanella

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Almond cake, crème diplomat, grilled plum, raspberry

88pp

Additional Items

Mooloolaba King prawn, cocktail sauce, baby gem

15

Scallop in the half shell, nduja butter, lemon & herb pangrattato

16

Grilled Haloumi, pickled grapes, pomegranate molasses

16

Ramarro Farm salad leaves, witlof, house vinaigrette

14

Salted fries

12

Children's two-course menu (Chicken, chips & salad. Focaccia. Soft serve)

28

Main Course Supplement

Rock flathead (180g), caper & raisin vinaigrette

+11pp

Sirloin Tri-Tip MB5 (200g), mushroom duxelles, Café de Paris

+28pp

Whole Baby Snapper (500g) to share between two, crème fraiche tartare

+12pp

Wine pairing

Three-wine pairing (3 x 100mL)

45pp

- Moonlit Forest Prosecco 2023

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

- La Maison de Ong Pinot Noir 'Lantern' 2023

Cheese & Dessert wine

Cheese served with crackers & condiments;

Stone & Crow 'Amiel' - ashed goat's milk, apple

18

2017 De Bortoli Noble One (60mL / 500mL)

19 / 125