

# JAYDEN ONG WINERY + CELLAR BAR

## Friday Lunch Menu

Onion, potato & Gruyere tart

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Chargrilled Snapper fillets, creme fraiche tartare, frisée salad

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Buttermilk Pannacotta, preserved orange, pistachio & white chocolate  
biscotti

Two course 45

Three course 55

### Additional Items

Oysters, shucked to order, served with mignonette & lemon

- half doz/doz

38/72

Moreton Bay Bug & Prawn, chive, crostini

9

House focaccia - sea salt & rosemary

6

Marinated olives & house pickles

14

Ramarro Farm salad leaves, radicchio, house vinaigrette

14

Charred Brussels sprouts, brown butter, crispy jambon

18

Salted fries

12

### 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, Fortified & Amaro

Cheese served with crackers & condiments;

Stone & Crow 'Joe Crow' semi-hard cow's milk, apple

19

NV J.M. Seleque Ratafia (40ml)

20

Amaro Nonino (45ml)

19

Please advise if you have dietary requirements

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