

JAYDEN ONG WINERY + CELLAR BAR

Spring Menu

To start

2023 Moonlit Forest Prosecco (Merbein, Australia)	16
2018 Gembrook Hill Sparkling Blanc de Blancs (Yarra Valley, Australia)	32
On Tap - The Mill 'Mosaic' Pale Ale 5.1% (375ml)	12.5
Oysters, shucked to order, served with mignonette & lemon	half doz/doz 38/72
Moreton Bay Bug & Prawn, chive, crostini	9

From the Charcoal Grill

Chicken skewer, wild thyme salt, lemon	9
Mushroom skewer, porcini salt, aioli	10
Sirloin beef skewer, green chilli chimichurri	14
Scallop in the half shell, nduja butter, lemon & herb pangrattato	16
Haloumi, pickled grapes, pomegranate molasses	16
Lamb rib, cucumber & mint labneh	22
Braised Chicken, green olives, leeks, white wine & herb sauce, lemon	42
Rock Flathead (180g boned & filleted), lemon & caper butter	46
Roast Pumpkin, whipped goat's curd, sage & rocket salsa verde, pine nuts	39
O'Connor Porterhouse (360g), roast parsnip purée, mountain pepper jus	84

Additional Items

House focaccia - sea salt & rosemary	6
Marinated olives & house pickles	14
Split pea soup, ham hock, mint pesto	9
Wagyu breasola, celeriac remoulade, horseradish, toasted hazelnuts	26
Roast beetroots, walnut cream, pear, chard	19
Charred Brussels sprouts, brown butter, crispy jambon	18
Ramarro Farm salad leaves, radicchio, house vinaigrette	14
Salted fries	12
Three-Course Chef's Selection Menu	88
Children's two-course menu - (Chicken skewers, fries, focaccia & salad. Frozen yogurt)	28

Cheese & Dessert

Cheese served with crackers & condiments - Stone & Crow 'Joe Crow' - semi hard cow's milk, apple	19
Chocolate whisky truffles (2)	9
Malt Milk Crème Brûlée, roast rhubarb compote, malt honeycomb	19
Mulled Wine Poached Pear, lemon mascarpone cream, gingersnap crunch	19
Dark Chocolate Pavé, macadamia brittle, passionfruit curd	20

Please advise if you have dietary requirements

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Aperitive

On Tap - The Mill 'Mosaic' Pale Ale 5.1% (375ml)	12.5
Campari & freshly squeezed grapefruit juice	17
Four Pillars Modern Australian Gin & dirty tonic	15
No. 6 - La Gritona Tequila, salted grapefruit soda, lime	21
Woodford Reserve Whiskey Sour, lemon, egg white, demerara, bitters	24

Wine Pairing

A selection of three wines to suit the day; 100mL pours.	45
Moonlit Forest Prosecco 2023	
La Maison de Ong Chardonnay 'Chasing the Sun' 2022	
La Maison de Ong Pinot Noir 'Lantern' 2023	

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 'Woori Yallock' 2024	18
La Maison de Ong Chardonnay 'Chasing the Sun' 2022	25
Chilled:	
Moonlit Forest Pinot Gris 'SC' (skin contact) 2021	14
Moonlit Forest Light Chilled Red 'Carter' 2024	14
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	19
La Maison de Ong Cabernet 'Pagan' 2022	19
La Maison de Ong Cabernet Syrah 'Dark Moon' 2023	19
La Maison de Ong Syrah 'The Hermit' 2015	25

Non-Alcoholic

Housemade lemonade, sage	8
Blood orange soda, rosemary, lime, aromatic bitters	8.5
Dry ginger ale, thyme, lemon	8.5
Small batch Cola	8
Freshly squeezed mixed citrus juice	9.5
Chilled sparkling water (750mL)	6
Heaps Normal XPA 0.5%	10

Magnum Opus Wine Club

Ask our friendly staff for the brochure, and to assist you in joining the Club

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