

JAYDEN ONG WINERY + CELLAR BAR

Three-course Chef's Selection Menu

Marinated olives & pickles
Sea salt & rosemary focaccia
Onion, potato & taleggio tart
Korean chilli salami, Mortadella

*

Confit & Roast Duck Leg, braised du Puy lentils, salmoriglio
Ramarro Farm leaf salad, radicchio, house vinaigrette

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Dark Chocolate Pavé, macadamia brittle, passionfruit curd

88pp

Main Course Supplement:

Braised Chicken, green olives, leeks, white wine & herb sauce, lemon

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Rock Flathead (180g boned & filleted), lemon & caper butter

+11pp

Braised Beef Cheek, mash, pearl onions, red wine jus

+14pp

Additional Items

Oysters, shucked to order, served with mignonette & lemon

38/72

Roast beetroots, walnut cream, pear, chard

24

Charred Brussels sprouts, brown butter, crispy jambon

15

Salted fries

12

Children's two-course menu (Chicken skewers, fries, focaccia & salad. Frozen yogurt) 28

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)

18

Please advise if you have dietary requirements

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