

JAYDEN ONG WINERY + CELLAR BAR

On the Bone

To start

2023 Moonlit Forest Prosecco (Merbein, Australia)		16
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 apple & celery, apple cider molasses		16
Lamb rib, cucumber & mint labneh		22
Rock Flathead (180g boned & filleted), lemon & caper butter		46
Chargrilled Cauliflower, freekah & herb salad, barberries, almonds, tahini dressing		39
O'Connor Porterhouse (360g), roast parsnip purée, mountain pepper jus		84
Glen Eyrie Rare Breed Pork Chop (400g), fennel, ruby grapefruit & frisée salad		57
Whole Baby Snapper (520g), crème fraîche tartare, charred lemon		72
Chargrilled & Confit Duck Leg, braised de Puy Lentils, salmoriglio		46
O'Connor Club Steak (400g), king brown mushroom, wine merchant's butter		125

Additional Items

House focaccia - sea salt & rosemary		6
Marinated olives & house pickles		14
Split pea soup, ham hock, mint pesto		9
Wagyu bresaola, celeriac remoulade, horseradish, toasted hazelnuts		26
Roast beetroots, walnut cream, pear, chard		24
Charred Brussels sprouts, brown butter, crispy jambon		15
Ramarro Farm salad leaves, witlof, 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 sesame lavosh & 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

Credit card surcharge +1.37% Shop online jaydenong.com/shop

Ask us about wine to take away

JAYDEN ONG WINERY + CELLAR BAR

Aperitive

On Tap - The Mill 'Mosaic' Pale Ale 5.1% (375ml)	12.5
Campari & freshly squeezed grapefruit juice	17
Fou Pillars Modern Australian Gin & dirty tonic	15
No. 6 - La Gritona Tequila, salted grapefruit soda, lime	19
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
Salted grapefruit soda, sage, lemon, orange bitters	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

Please advise if you have dietary requirements
Credit card surcharge +1.37% Shop online jaydenong.com/shop
Ask us about wine to take away