



CHEF'S SHARING MENU

FIRST COURSE

Tuna Tartare, black garlic mustard, caper, leaf, shallot, cured egg yolk (GF*/DF/NF)

Stracciatella, roasted beetroot, candied pecans, endive

Served With Grilled Sourdough

Wine Pairing: Feudo Arancio Grillo

SECOND COURSE

Dry Aged Barramundi, sweetcorn chowder, avruga caviar (GF/NF)

Green Salad, cucumber, smoked feta, green tomato (DF*/GF/NF/VVGN*)

Wine Pairing: Castle Firmian Pinot Grigio

THIRD COURSE

Lamb Rump, mint salsa verde, bbq green beans (DF*/GF/NF)

Fries, ranch dip (DF*/GF/NF/VVGN*)

Wine Pairing: Nero D'avola Sicilia Doc

DESSERT

Violet Crumble, Dark Chocolate Brownie, Honeycomb Nitro, Violet Ice Cream (GF/V)

Wine Pairing: Rotari Riserva D'oro Brut

ADD ON WINE PAIRING

SAMPLE MENU



MENU CURATED BY FIONÁN GUNN
DF - DAIRY FREE GF - GLUTEN FREE
V - VEGETARIAN VGN - VEGAN
NF - NUT FREE

Estate is a Cashless Venue. We accept all major Credit Cards and Room Charge (a 1.5% surcharge applies to all credit card purchases). A surcharge of 10% will apply on Sundays, and 15% on Public Holidays. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.