



WINTER MENU | DINING OPTIONS

3 shared plates of your choosing | 70 pp

Including wine match | 100 pp OR including premium wine match | 125 pp

5 shared plates of your choosing | 100 pp

Including wine match | 140 pp OR including premium wine match | 175 pp

Long Lunch degustation | 135 pp

Including wine match | 185 pp OR including premium wine match | 240 pp

Start your journey by selecting the number of courses you would like to share, then choose your favourite dishes.
Each selection will be perfectly portioned to create a fulfilling culinary experience for the whole table.

To elevate your dining experience, we recommend pairing your dishes with our expertly matched wines.
Hand-selected by Chef Erky and our winemaking team, these wines are crafted to complement the food and highlight their elegant nuances.

For a truly premium experience, explore Neil's Locked Cellar - a collection of hidden treasures curated by Neil Paulett over the last 40 years. These perfectly aged wines offer a rare indulgence.

Our premium wines are served through an advanced enomatic system, maintaining perfect temperature and minimising air contact to preserve their vibrant, rich flavours—ensuring every sip is a pleasure.



SAVOURY SELECTION

Buffalo carpaccio, anchovy, pepperberry, mustard greens (GF & DF)

2024 Polish Hill River Riesling

Greenslades chicken pastilla, quandong, chermoula, pepperleaf dukkah (Can be DF)

2022 Clare Valley Semillon

Winter mushrooms, saltbush polenta, muntries, chilli chau (V, GF, can be VE)

2017 Polish Hill River Aged Release Riesling

BBQ SA prawns, nduja, fennel, sea vegetables, aniseed myrtle (GF, can be DF)

2025 Sangiovese Rosé

Tea smoked chicken, broccoli, Davidson plum, shiitake, peanuts (DF)

2020 Clare Valley Cabernet

Confit beef cheek, sunchokes, native thyme, soubise, succulents, warrigal (GF, can be DF)

2020 Clare Valley Shiraz

Sourdough pappardelle, Woodside double cream, chestnuts, saltbush, celeriac (Can be VE)

2023 'Brielle' Grenache

Please advise wait staff of any allergies or dietary requirements, not all ingredients are listed.

Please note there is a 10% Surcharge on Public Holidays on all restaurant purchases.



SHARED SIDES

Winter leaf salad, avocado, walnuts, sunrise limes 12

Potato pave, pepperberry gribiche, saltbush 14

SWEETS & CHEESE

Lemon myrtle and pear mille-feuille, rosella, pistachio, green ants

2022 'Alison' Botrytis Riesling

Wattleseed & Muscat baba, orange marmalade ice cream, beurre noisette, hazelnuts

NV 'Out of the Shed' Muscat

Truffled pecorino, duck yolk, macadamia, native thyme *(Can be GF)*

2022 'Elodie' Syrah

Affogato | house made vanilla ice cream, cinnamon myrtle damper donut

Add your favourite | Kahlua | Frangelico | Muscat 8

Gluten Free (GF) Dairy Free (DF) Vegetarian (V) Vegan (VE)

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KIDS MENU

\$25 per person includes;

House made sourdough bread, choice of main meal, drink,
Golden North ice cream & activity pack

Cheese & crackers, cheddar cheese with crunchy lavosh

Ham & cheese sourdough toastie

Greenslades popcorn chicken & chips

Fresh house made gnocchi with Kangaroo bolognaise

Golden North ice-cream

Chocolate | Strawberry | Caramel topping

Gluten Free (GF) Dairy Free (DF) Vegetarian (V) Vegan (VE)

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