

Bush DeVine Winery Restaurant

LONG LUNCH

Relax & let us feed you

A shared experience to be enjoyed by the whole table

3 plates \$44 per person
(with matched wines \$62 per person)

5 plates \$62 per person
(with matched wines \$87 per person)

Going Solo

Your choice of any of the below dishes in a larger size with freshly baked sourdough bread & our own house churned saltbush butter.

A glass of your favourite Paulett wine included

\$40 per person

SMALLISH PLATES

Barramundi tartare, paperbark potato, caper leaf, karkalla, pimenton
(GF, contains egg and seafood)

Roasted brassicas, tartufo salami, macadamia, black garlic jus
(GF, can be vegetarian and vegan)

Tea smoked pork belly, green onion pancake, native myrtle hoisin, eucalypt chiu chow *(DF, no egg)*

Winter mushrooms, emu bush miso, sesame, kombu custard
(Vegetarian, can be vegan)

LARGER PLATES

16 hour Wagyu brisket, celeriac dauphinoise, winter leaves, muntries, pepperberry
(GF, no egg, nut free)

Saltbush pappardelle, garden warrigal, washed rind, bushfired chestnuts
(Vegetarian, can be vegan)

Masterstock Greenslade chicken, broccoli, fermented chilli and peanut, aniseed myrtle, Chinese sausage *(DF)*

Please advise wait staff on any allergies or dietary requirements

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ON THE SIDE

Triple cooked chips, eucalypt salt, bush aioli (Additional \$10)

**Roasted beetroot & citrus salad, goats cheese dressing,
rivermint (Additional \$10)**

SWEET ENDINGS

Dark chocolate fondant, burnt oranges, macadamia, sunrise limes \$14

Allow 20 minutes

**Roasted winter fruits, eucalypt yoghurt, rose myrtle & hibiscus
sorbet, fig caramel \$14**

**Germain Triple crème, pickled apple, lemon myrtle
honeycomb, persimmon \$14**

Affogato - shot of espresso served with house made vanilla ice cream,

Wattleseed damper donuts \$14

Add your favourite – Kahlua, Frangelico or Muscat \$6

CHEESE PLEASE

Bush Devine Platter \$40

A selection of meats, Woodside goats cheese, condiments,
dukkah, sourdough and lavosh

Cheese Board \$40

Served with matched condiments, sourdough, lavosh and toast

Please refer to boards or ask our staff for today's selection

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