

**Going solo** | Choose any plate in a larger size **40 pp**  
Includes house made sourdough bread

**Relax & let us feed you** | A shared experience to be enjoyed by the whole table  
**3 shared courses** | **55 pp or 77 pp** with matched wines

**Long lunch** | Our signature dining experience to be enjoyed by the whole table  
**5 course degustation** | **85 pp or 115 pp** with matched wines

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## SMALLISH PLATES

**Sashimi tuna, Ortiz anchovy, bone marrow, sea herbs, caper leaves**

(Can be GF & DF)

*NV Trillians Sparkling Riesling*

**Fried sunchokes, pepperleaf dukkah, pickled rosella, rivermint,  
charred onion yoghurt** (vegetarian, can be vegan & GF)

*2021 Watervale Semillon*

**Crumbed lamb terrine, roasted onions, muntries**

*2021 'Brielle' Grenache*

**Pepperberry soba noodles, pork crackling, karkalla, daikon, sesame**

(can be vegetarian, vegan & DF)

*2015 Aged Release Polish Hill River Riesling*

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## LARGER PLATES

**Saltbush & pumpkin cappelletti, garden warrigal, pine nuts, roasted  
garlic buttermilk** (vegetarian)

*2021 Clare Valley Chardonnay*

**Crispy Greenslades chicken, celeriac, chicken fat parsnips, bush thyme  
chimmi churri** (GF, can be DF)

*2018 '109' Reserve Shiraz*

**Beef cheek, emu bush miso, winter mushrooms, blue gum chilli chau**

(contains seafood, can be DF)

*2018 Polish Hill River Cabernet Merlot*

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## ON THE SIDE

**Triple cooked chips, eucalypt salt, bush aioli** (GF, DF) 12

**Kohlrabi & beetroot remoulade, crème fraiche, macadamia** (GF, can be DF) 12

**Grilled bok choy, seablite, black bean, crispy onions** (DF, contains soy) 12

*Please advise wait staff of any allergies or dietary requirements*



## SWEETS & CHEESE

**Gumleaf damper donut, kunzea ice cream, pistachio custard 14**

*2021 'Missy' Riesling*

**Whipped wattleseed, orange marmalade ice cream, sunrise lime, buerre noisette (GF) 16**

*NV 'Out of the Shed' Muscat*

**Affogato - house made vanilla ice cream, cinnamon myrtle crostoli 16**

**Add your favourite | Kahlua, Frangelico or Muscat 7**

**Selection of Local and International cheese with matched condiments,  
sourdough & lavosh 40**

**Triple crème, truffled Paulett's honey, muntries, rosemary, bush brioche 14**

*(can be GF)*

*NV 'Out of the Shed' Muscat*

*Please advise wait staff of any allergies or dietary requirements*

*Please note there is a 10% surcharge on public holidays on all restaurant purchases*

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In 1982 Neil and Alison Paulett purchased a property with the most spectacular view of the Polish Hill River region with two things in mind; to respect and nurture the land as well as vines that surrounded their new home whilst growing their own family and make world-class wine. 2015 saw the opening of Bush DeVine with the intent of showcasing the exceptional native ingredients unique to Australia alongside the award winning wines.

To this day, we are passionate about utilising these beautiful ingredients, foraging from the surrounding country and supporting local producers that have always kept our pantry full.

We graciously thank them for all their hard work.

Cheers,

Thomas Erkelenz

Head Chef - Bush DeVine Restaurant



