

Garden Menu

Our garden menu highlights small plates of seasonal dishes of the finest local produce and encourages sharing

Warm Focaccia with Paringa Olive Oil \$16

Marinated Organic Mt Zero Olives \$ 12

Appellation Oysters, Riesling Mignonette (4) \$ 24

Macadamia Tartlet, Pickled Currants and Fennel Jam (2) \$ 22

Abrolhos Scallops, XO Sauce, Cashmere & Citrus (2) \$ 24

Miso Glazed Pork Jowl, Black Olive, Radicchio (2) \$ 24

Selection of Cheeses served with accompaniments and condiments \$ 40

Today's Salumi and Charcuterie, condiments and accompaniments \$ 40

Orders from 12-3pm
Please Order Inside

Sparkling

NV Billecart-Salmon Brut Reserve, France - \$ 33/\$ 180
2018 Trofeo Estate Sparkling - \$ 22/\$ 90
NV Audrey Wilkinson Prosecco Brut, Veneto, Italy-\$ 16

Paringa Whites

2022 Estate Riesling - \$ 15/ \$ 62
2023 Estate Pinot Gris-\$ 15/ \$ 65
2020 Estate Viognier - \$ 15/ \$ 64
2023 Estate Chardonnay \$ 18/ \$ 80
2023 Peninsula Chardonnay - \$ 15/ \$ 64
2021 'The Paringa' Chardonnay - \$ 24/ \$ 110

Other Whites

2019 Pieropan - Soave, Italy - \$ 79
2019 Pithon Paille – Melon de Bourgogne, Chenin Blanc - Loire Valley, France \$ 85

Rose

2020 Paradigm Hill Rose – Mornington Peninsula - \$ 70

Paringa Reds

2023 Paringa Estate Rose - \$ 15/ \$ 62
2023 Coronella Pinot Noir - \$ 17/ \$ 65
2020 Estate Pinot Noir - \$ 21/\$ 100
2018 'Robinson Vineyard' Pinot Noir - \$ 24/ \$ 110
2020 'The Paringa' Pinot Noir - \$ 28/\$ 130
2021 Peninsula Shiraz - \$ 15/\$ 60
2019 Estate Shiraz - \$ 18/ \$ 80
2021 'The Paringa' Shiraz - \$ 24/\$ 110

Other Reds

2016 Vinea Marson - Sangiovese, Heathcote - \$ 85
2020 Burn Cottage - Pinot Noir, Otago - NZ - \$ 155

Dessert Wine

2020 Marcarini Moscato d' Asti, Italy - \$ 15/\$ 70

Beer / Softies

St Andrew's Beach Midstrength - \$10
Tar Barrel Pale Ale - \$12
Red Hill Brewery Pilsner - \$12
Mr Banks IPA - \$13
Strangelove Lemonade, Tonic, Soda, Dry Ginger - \$7
Strangelove Mandarin, Double Ginger Beer,
Coca Cola, Diet Coke - \$6