



PIALLIGO ESTATE
GARDEN PAVILIONS

SMALL

Three Mills Sourdough, Our Olive Oil	4
Alto Olives	9
Zucchini Flowers, Chilli Ricotta, Black Garlic	5 ea
Burrata, Last of the Season Tomatoes, Rocket Pesto	14
Fried Spanish Cauliflower & Romesco	15
Pialligo Cold-Smoked Salmon, Dill Pickles	14
Pialligo Smokehouse Fish Platter, Dill Mayonnaise	25
Flame-Grilled Chorizo, Lentils & Garden Tomatoes	15
Smokehouse Meats, Condiments	26
Grilled Fremantle Octopus, Harissa, Peppers, Ortiz Anchovies	22

LARGE

Ricotta Gnocchi, Peas, Spinach, Mint & Pistachio	24
Market Fish, Pialligo Estate Grown Vegetables & Tomato Salsa	30
Strozzapreti, Baby Squid, Lemon, Chili & Parsley	28
Half-Roast La Ionica Chicken, Panzanella, Garden Herbs	42
Whole-Roasted Lamb Shoulder, Chermoula, Chickpeas	64

SIDES

Leaves in Aged Vinegar	6.5
Potatoes in Olive Oil, Rosemary	6.5
Zucchini from our Garden, Dukkah	8



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CHEESE

Selection of international and Australian cheeses	29
60 ml NV Ramos Pintos Adriano 8 year's old Tawny Port	10

DESSERT

Popcorn Parfait, Dried Raspberries	14
Paired with Lerida Estate Lake George Botrytis Pinot Gris	9
Lemon Meringue Pie, Strawberries	12
Paired with Dolcino Freeman	8.5
White Chocolate Pannacotta, Coffee, Chocolate	14
Paired with Lerida Estate Lake George Botrytis Pinot Gris	9
Baked Chocolate Tart, Pialligo Orchard Nectarine, Mascarpone	14
Paired with Dolcino Freeman	8.5

Espresso Martini	17
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Gluten-Free Bread Available on Request / Supplement Applies
10% Sunday Surcharge / 15% Public Holiday Surcharge