

WEEKEND MENU

TO START

BAKER

THREE MILLS SOURDOUGH 6

DEEKS ARTISAN GLUTEN FREE BREAD 6

ALL BREAD SERVED WITH YOUR CHOICE OF:

- PEPE SAYA BUTTER
- PIALIGO ESTATE OLIVE OIL

PIALLIGO ESTATE CHARCUTERIE

CHOOSE: THREE 22, SIX 32, NINE 59

- smoked chicken breast
- smoked duck breast
- cold smoked salmon
- salmon gravlax
- pickled onions
- pickled carrots
- pickled cucumber
- marinated eggplant
- spicy pork tasso
- pork cognac & prune terrine
- free-range hay smoked ham
- duck liver pate
- wood-grilled chorizo sausage
- wood-grilled pork & fennel sausage

SMALL PLATES

GRILLED TREVISO ^(V) 19
COS LETTUCE, GARDEN RADISH,
LABNEH, SALSA VERDE

CRISPY PORK CHEEK 24
APPLE REMOULADE, CIDER JUS

GRILLED LAMB CUTLETS 24
MINT CHUTNEY, GOATS CURD,
ALMONDS, HONEY

PIALLIGO ESTATE SMOKED SALMON 22
ESCHALLOTS, CAPERS, CORNICHONS,
CHOPPED EGG

FRIED CALAMARI 24
SAFFRON AIOLI, LEMON

ESTATE SOUFFLÉ ^(V) 24
GRUYERE SOUFFLE

THE FARM

GREENS & SIDES

ASSORTED FANCY MUSHROOMS ^(GF) ^(V) 15
JOSPER GRILLED, SEAWEED BUTTER

ESTATE GROWN CARROTS ^(GF) ^(V) 10
WOOD-ROASTED, CHIMI CHURRI

STEAMED BROCCOLINI ^(GF) 10
PIALLIGO ESTATE BACON LARDONS,
CONFIT GARLIC, TOASTED ALMONDS

WOOD-ROASTED SWEET POTATO ^(GF) ^(V) 10
ESEPELETTE PEPPER, LIME YOGHURT

RUSTIC CHIPS ^(V) 10
HARD HERBS, ROSEMARY SALT

THE PADDOCK & OCEAN

GRILLED OVER HARDWOOD & CHARCOAL

ESTATE AGED ^(GF)

200GM
OBE GRASS-FED ORGANIC
BEEF FILLET 44
14 DAYS WET AGED

300GM
SCOTCH FILLET 45
14 DAYS DRY - 14 DAYS WET AGED

BUTCHER'S BOARD 35
ESTATE STEAK, PIALIGO ESTATE
BACON, PORK & FENNEL SAUSAGE,
LAMBS FRY

DRY AGED ^(GF)

300GM
JACKS CREEK RUMP 35
MBS 5+ 26 DAYS AGED

SAUCES & BUTTERS

CHOOSE ONE ACCOMPANIMENT

- Pepper ^(GF)
- Mushroom ^(GF)
- Cafe de Paris butter
- Mustard selection ^(GF)

WOOD FIRE & CAST IRON COOKING

SEAFOOD

FISH OF THE DAY ^(GF) 39

SLOW COOKING

BEEF CHEEKS ^(GF) 29
POLENTA & ROASTED MUSHROOMS

TO SHARE

18-HOUR SLOW-COOKED
LAMB SHOULDER 75
SAFFRON COUS COUS, RED ONION, SUMAC, PARSLEY

ROASTED HALF BANNOCKBURN
FREE-RANGE CHICKEN ^(GF) 55
BROWN RICE, PICKLED MUSHROOMS, GREMOLATA

CHINESE STYLE WOOD-ROASTED DUCK ^(GF) 55
ASIAN HERB SALAD, GREEN GINGER DRESSING

OBE GRASS-FED ORGANIC BRISKET ^(GF) 75
RUBBED, SMOKED, SLOW-ROASTED
HOUSE-MADE KIMCHI

ESTATE PASTA

WAGYU BOLOGNESE 26

ASPARAGUS & SAFFRON
RISOTTO ^(GF) ^(V) 32

BRUNCH

2 COURSES FOR \$35

INCLUDES A TEA OR COFFEE

FIRST COURSE

PIALLIGO ESTATE ORCHARD GROWN FRUIT,
YOGHURT HONEY, GRANOLA

OR

BUTTER MILK PANCAKES
LEMON CURD, BERRIES AND VANILLA ICE CREAM

SECOND COURSE

PIALLIGO ESTATE BREAKFAST
PIALLIGO PORK SAUSAGE, PIALIGO SMOKED BACON, GRILLED
TOMATO, AND WILTED BABY SPINACH

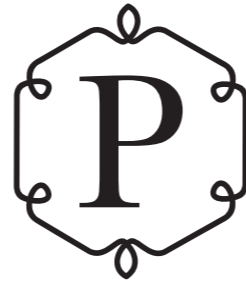
OR

PIALLIGO ESTATE SMOKED SALMON AND
MEREDITH GOATS CURD OMELETTE

OR

PIALLIGO ESTATE HAY SMOKED
HAM BENEDICT





Memories of meals shared with friends and family
around the kitchen table...

Welcome to the Estate, where we celebrate
freshness, provenance and fire.

Our menu celebrates seasonal produce
from the Estate's garden, our hand-crafted
Smokehouse produce, dry-aged beef grown
with love and line-caught fish direct from the
trawler to our kitchen.

Finished over charcoal and wood.

Our wines have been individually selected
to showcase the menu from Australia and
around the world.