

FOOD

Best shared with good people and good wine

SUMMER ST WINEROOM

Our menu is driven by the seasons and inspired by the incredible local producers we're lucky to work with here in Orange and beyond.

CHEESE

All cheese served with house made lavosh, quince paste, pistachios, and almonds. ^(N)

Soft

Rouzaire Brillat Savarin France 50g	18
Le Conquerant France 50g	18
Tintenbar Triple Cream Brie Nimbin Valley, NSW 50g	16

Hard

Manchego Spain 50g	17
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Blue

Mauri Gorgonzola Piccante Italy 40g	16
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CHARCUTERIE

Prosciutto Guindillas Italy	18
Serrano Jamon Guindillas Spain	18
Pistachio Mortadella Guindillas Orange, NSW	16

(V)=Vegetarian (VG)=Vegan (VGO)=Vegan option (GF)=Gluten Free (GFO)=Gluten Free Option
(N)=Contains Nuts, (DF) = Dairy Free, (DFO) = Dairy Free Option

We'll always do our best to accommodate dietary needs, but please note we can't guarantee our food is completely free from allergens. CC surcharge of 1.5% applies to Visa & MC and 2.5% for Amex.

LET US FEED YOU

75 PP

Allow our team to curate your experience to your desires

(whole table only)

Add Cheese

9 PP

Local Wine Pairing | Four Wines | 100ml pours

60 PP

Pita bread | 3pc (V) 9

GF Pita bread | 1pc (GF, DF, VG) 6

Tzatziki | Greek Yoghurt | Cucumber | Mint Oil (GF, V) 12

Hummus | Tahini | Garlic | Crispy Chickpea (GF, DF, VG) 12

Taramasalata | Red Mullet Roe | Lemon | Olive Oil 14

Olives | Fennel Seed | Chilli | Thyme (VG, DF, GF) 10

Gilda | White Anchovy | Stuffed Olive | Piparra | 1pc (DF, GF) 3

Empanada | Lamb Shoulder | Feta | Cumin | 1pc 9

Kingfish Ceviche | Nectarine | Crème Fraîche | Wild Rice (GF, DFO) 29

Prawns | Chimichurri | Lemon | 3pc (DF, GF) 30

Haloumi | Peach Jam | Almond | Dill (N, GF, V) 22

Jamón | Rockmelon | Feta | Basil (GF, DFO, VGO) 18

Calvisius **Caviar** 30g | Serrano Jamón | Lavosh (DFO, GFO) 180

Lamb Shoulder | Sweet Corn | Heirloom Tomato | Jus (GF, DFO) 39

Manti | Zucchini | BBQ Shallot | Labne | Chilli | Sunflower (V) 32

Snapper | Smoked Eggplant | Capsicum | Lemon (GF, DFO) 45

Baked **Eggplant** | Romanesco | Oregano | Pepita (N, GF, V, VGO, DFO) 32

Maroulosalata | Romaine | Feta | Parsley (GF, V, VGO, DFO) 16

Green Beans | Garlic | Chilli | Almond | Labne (N, VG, V, GF, DFO) 16

Salt and Vinegar Potatoes | Aioli (VG, V, DF, GF) 15

Chips | Aioli (VG, V, DF, GF) 12

Tiramisu | Coffee | Savoiardi (V) 18

Vanilla Bean Ice Cream | Pistachio | Rose (N, V, GFO) 18

Chocolate Délice | Hazelnuts | Amaro Caramel (VG, V, GF, DF, N) 18

Affogato | Ice Cream | Espresso | Frangelico (VG, GF,) 19

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PRODUCERS

Our menu is driven by the seasons and inspired by the incredible local producers we're lucky to work with here in Orange and beyond.

Everything is designed to be shared. Thoughtful, produce led dishes that celebrate freshness, flavour, and a deep respect for where our food comes from. We keep things simple, balanced, and always made to go beautifully with a glass (or two) of wine.

Farmer Doug Potatoes

Grown just down the road in Farmer Doug's potatoes are loved for their flavour, texture, and the care that goes into every harvest.

Ploughman's Hill Olives

First pressed in 1999, Ploughman's Hill has been producing certified Extra Virgin Olive Oil ever since. 100% Australian grown, processed, and bottled right here in the Central West of NSW.

Robanco Meats

A trusted name in local butchery, Robanco sources top-quality beef, pork and poultry from regional NSW producers, delivering consistently excellent cuts with a focus on freshness and provenance.

Fardon & Sons Organics

Certified fresh organic produce. They are nestled in the heart of Blayney. Family owned and operated growing organic and seasonal produce.

Fourjay Farms Hazelnuts

A family partnership that grows, harvest and produces premium hazelnut products at Forest Reefs. Prioritising premium healthy kernels cracked to order.

Goldfields Honey

Local, raw honey harvested from happy bees across NSW. Full of character and naturally rich in flavour. "Just as the bees intended."

Little Big Dairy

This single-source, family-owned dairy in Dubbo produces award-winning milk and cream from just one herd of Jersey cows. Ethical, traceable, and seriously delicious.

Kinross Lamb

Their Hampshire Down flock is raised across several properties with efforts in tree planting, habitat restoration, and carbon-neutral farming. Proudly regenerative and rooted in history, Kinross lamb is as responsible as it is delicious.

