

Please note this is an example and regularly changes

FOOD

Best shared with good people and good wine

*Everything made
fresh in house with
love.*

SUMMER ST WINEROOM

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

CHEESE

All cheese served with house made lavosh, quince paste, hazelnuts, and almonds. (N, GFO+\$2)

Soft

Taleggio DOP | Lombardy, Italy | 50g 17

Triple Cream 'Tintenbar' | Nimbin Valley, NSW | 50g 17

Hard

Manchego | La Mancha, Spain | 50g 17

Blue

Vernieres Roquefort PDO | Roquefort-sur-Soulzon, France | 50g 18

Gorgonzola Dolce DOP | Piedmont, Italy | 50g 17

18

CHARCUTERIE

Prosciutto | Cornichons | Italy 18

Serrano Jamon | Guindillas | Spain 18

TINS

Squid in Ink (Calamar de Otro Planeta) | Asturias, Spain | 172g 34

Served with a pita

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

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.

Public Holiday Surcharge 20%

LET US FEED YOU

75 PP

Allow our team to curate your experience to your desires

(whole table only)

Add Cheese

8 PP

Add Local Wine Pairing | Four Wines

69 PP

Add Premium Wine Pairing | Four Wines

115 PP

Pita bread 2pc (V)	8
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 (A)	14
Olives Fennel Seed Chilli Thyme (VG, DF, GF)	10
Gilda White Anchovy Stuffed Olive Piparra 1pc (DF, GF)	3
Diple Braised Lamb Ricotta Salata Sugo 1pc (GFO, DFO)	9
Kingfish Ceviche Blood Orange Crème Fraîche Wild Rice (GF, DFO, A)	29
Prawns Nduja Lemon 3pc (DFO, GF, A)	30
Haloumi Quince Jam Sesame Seed Dill (GF, V)	22
Calvisius Caviar 30g Serrano Jamón Lavosh (DFO, GFO)	180
Lamb Shoulder Sweet Potato Cavolo Nero Jus (GF, DFO)	39
Snapper Fillet Cauliflower Beurre Noisette Prawn Oil (GF, DFO, A)	45
Pumpkin Labne Pomegrante Walnut (N, GF, V, VGO, DFO)	32
Pork Collar Soubise Apple Sage Sumac (GF, DFO)	38
Cauliflower Feta Pepitas Pomegrante (GF, V, VGO, DFO)	19
Brocollini Fermented Chilli Buckwheat Labne (VGO, V, GFO, DFO)	18
Salt and Vinegar Potatoes Aioli (VG, V, DF, GF)	15
Chips Aioli (VG, V, DF, GF)	12
Tiramisu Coffee Savoiardi (V)	18
Chocolate Délice Hazelnuts Amaro Caramel (VG, V, GF, DF, N)	18
Affogato Espresso Frangelico (V, 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.

Tawarri Grove Olives

Perched on the upple slopes of Gaanha Bula (Mt Canobolas). Their olive grove is made up of several varieties and their extra virgin olive oil we use is exceptional thanks to the cool climate of Orange.

Robanco Meats

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

Cured Orange

Hand crafted artisan meats. The vision of third generation smallgoods maker and butcher Stefan Birmili. Cured meats with quality keeping with the finest of traditional European recipes.

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.



LET US FEED YOU

EXAMPLE MENU*

Optional Local Wine Pairing \$69 | Premium Wine Pairing \$115

STARTERS

Chefs Pita made to order with dip and warm olives

Local: 2017 Colmar Brut Vintage, Orange NSW

Premium: NV Bruno Paillard Première Cuvée Brut, Montagne de Reims, Champagne

ENTREE

Haloumi and King Prawns

Local: 2023 Swinging Bridge 'Caldwell Lane' Chardonnay, Orange NSW

Premium: 2024 Nibiru Schönberg Riesling, Kamptal, Austria

MAIN

Slow Cooked Lamb Shoulder from Kinross Station

Assorted sides

Local: De Salis Lofty 2022 Pinot Noir, Orange NSW

Premium: 2019 Gabin et Felix Richoux Irancy Burgundy

DESSERT

Chocolate Delice, amaro caramel, local hazelnut

Local: 2023 Orange Mountain Iced Viognier, Orange NSW

Premium: NV Quinta do Noval 10 Year Tawny Port, Douro Portugal

Optional Cheese Add | \$9 per person

*This menu is an example only. Chef curates based on seasonality, the best produce and the best local producers. Tables often have variations.

Dietaries and requests can be catered with notice.