

FOOD

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.

Fourjay Farms Hazelnuts

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

Block 11 Organics

A family-run just outside Orange, Block 11 grows organic veggies and herbs with a focus on soil health, biodiversity, and sustainability. Always seasonal, always fresh.

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.



SUMMER ST WINEROOM

LET US FEED YOU

75 PP

Allow our team to curate your experience to your desires
(whole table only)

Wine Pairing | Four Wines

60 PP

Pita bread 3pc (V, GFO, VGO, DFO)	8
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 (GF, DF)	3
Empanada Lamb Shoulder Feta Cumin 1pc	9
Kingfish Ceviche Citrus Pomegranate Fennel (GF, DF)	29
Prawns Garlic Chilli Shellfish Oil 3pc (DF, GF)	30
Haloumi Kumquat Jam Dill Pistachio (N, GF, V)	22
Cauliflower Salad Pine Nuts Feta (V, VGO, GF, DFO)	18
Calvisius Caviar 10g Serrano Jamón Lavosh (GFO, DF)	110
Lamb Shoulder Jus Garlic Yoghurt Wombok Miso (GF, DFO)	39
Manti Pumpkin Labne Capers (V)	32
Snapper Beurre Noisette Lemon Sorrel (GF, DF)	45
Baked Pumpkin Za'atar Garlic Yoghurt (GF, V, VGO, DFO)	30
Roasted Pork Belly Leek Saffron Eschalot (GF, DF)	39
Maroulosalata Romaine Feta (GF, V, VGO, DFO)	16
Broccolini Cashew Cream Chilli Wild rice (VG, V, GF, DF)	16
Salt and Vinegar Potatoes Aioli (VG, V, DF, GF)	15
Chips Aioli (VG, V, DF, GF)	12

(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.

SWEET

Tiramisu Coffee Savoiardi(V)	18
Loukoumades Cinnamon Honey(V)	18
Chocolate Délice Hazelnuts Amaro Caramel(VG, V, GF, DF)	18

CHEESE & CHARCUTERIE

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

Rouzaire Brillat Savarin France 40g (V)	18
Mauri Gorgonzola Piccante Italy 40g (V)	16
Perenzin Latteria Capra Foglia Noce Italy 40g(V)	17
Serrano Jamón Guindillas Spain	18
Prosciutto San Daniele Guindillas Italy	18

DESSERT WINE

2022	Brangayne Iced Riesling <i>Orange, New South Wales</i>	60ml 375ml G\$15 B\$55
2023	Orange Mountain Iced Viognier <i>Orange, New South Wales</i>	G\$15 B\$55

DIGESTIVES

Levi Serafino Grappa di Barbaresco DOCG <i>Piemonte, Italy</i>	30ml \$19
Levi Serafino Grappa - Ambrata <i>Piemonte, Italy</i>	\$20
Lucano Amaro <i>Basilicata, Italy</i>	\$11
Fernet-Branca <i>Milan, Italy</i>	\$13
Stone Pine Limoncello <i>O'Connell, New South Wales</i>	\$10
Levi Serafino Amaro <i>Italy</i>	\$14
Saison Artichoke Amaro <i>Melbourne</i>	\$12

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