

# FOOD

**Best shared with good people and good wine**

# 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, fig jam, hazelnuts, and almonds. (N, GFO)

### Soft

<b>Taleggio DOP</b>   Lombardy, Italy   50g	17
<b>Triple Cream 'Tintenbar'</b>   Nimbin Valley, NSW   50g	16
<b>Woombye Camembert</b>   Sunshine Coast, QLD   50g	16
<b>Woombye Ash Brie</b>   Sunshine Coast, QLD   50g	17
<b>Le Marquis Brie de Rambouillet</b>   Paris, France   50g	18
<b>Le Dauphin Double Creme</b>   Rhône Valley, France   50g	18

### Hard

<b>Manchego</b>   La Mancha, Spain   50g	17
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### Blue

<b>Vernieres Roquefort PDO</b>   Roquefort-sur-Soulzon, France   50g	18
<b>Gorgonzola Dolce DOP</b>   Piedmont, Italy   50g	17
<b>Saint Agur</b>   Auvergne, France   50g	18

## CHARCUTERIE

<b>Prosciutto</b>   Cornichons   Italy	18
<b>Serrano Jamon</b>   Guindillas   Spain	18

(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.

Public Holiday Surcharge 20%

<b>LET US FEED YOU</b>	<b>75 PP</b>
<b>Allow our team to curate your experience to your desires</b> (whole table only)	
<b>Add Cheese</b>	<b>9 PP</b>
<b>Local Wine Pairing   Four Wines   100ml pours</b>	<b>60 PP</b>
<b>Pita bread   2pc (V)</b>	<b>8</b>
<b>GF Pita bread   1pc (GF, DF, VG)</b>	<b>6</b>
<b>Tzatziki   Greek Yoghurt   Cucumber   Mint Oil (GF, V)</b>	<b>12</b>
<b>Hummus   Tahini   Garlic   Crispy Chickpea (GF, DF, VG)</b>	<b>12</b>
<b>Taramasalata   Red Mullet Roe   Lemon   Olive Oil</b>	<b>14</b>
<b>Olives   Fennel Seed   Chilli   Thyme (VG, DF, GF)</b>	<b>10</b>
<b>Gilda   White Anchovy   Stuffed Olive   Piparra   1pc (DF, GF)</b>	<b>3</b>
<b>Diple   Braised Lamb   Ricotta Salata   Pine Nut   1pc (GFO, DFO)</b>	<b>9</b>
<b>Kingfish Ceviche   Mandarin   Crème Fraîche   Buckwheat (GFO, DFO)</b>	<b>29</b>
<b>Prawns   Chimichurri   Lemon   3pc (DF, GF)</b>	<b>30</b>
<b>Haloumi   Roasted Grapes   Sesame Seed   Dill (GF, V)</b>	<b>22</b>
<b>Spicy Padron Peppers   Pepitas   Paprika   Labne (GF, DFO, V, VGO)</b>	<b>18</b>
<b>Calvisius Caviar 30g   Serrano Jamón   Lavosh (DFO, GFO)</b>	<b>180</b>
<b>Lamb Shoulder   Parsnip   Mushroom   Jus (GF, DFO)</b>	<b>39</b>
<b>Snapper   Smoked Eggplant   Capsicum   Lemon (GF, DFO)</b>	<b>45</b>
<b>Jerusalem Artichoke   Cashew   Pomegrante   Za'atar (N, GF, V, VG, DF)</b>	<b>32</b>
<b>Pork Collar   Soubise   Apple   Sage   Sumac (GF, DFO)</b>	<b>38</b>
<b>Maroulosalata   Romaine   Feta   Parsley (GF, V, VGO, DFO)</b>	<b>16</b>
<b>Brocollini   Fermented Chilli   Wild Rice   Labne (VGO, V, GF, DFO)</b>	<b>18</b>
<b>Salt and Vinegar Potatoes   Aioli (VG, V, DF, GF)</b>	<b>15</b>
<b>Chips   Aioli (VG, V, DF, GF)</b>	<b>12</b>
<b>Tiramisu   Coffee   Savoiardi (V)</b>	<b>18</b>
<b>Vanilla Bean Ice Cream   Almonds   Rose (N, V, GFO)</b>	<b>18</b>
<b>Chocolate Délice   Hazelnuts   Amaro Caramel (VG, V, GF, DF, N)</b>	<b>18</b>
<b>Affogato   Ice Cream   Espresso   Frangelico (V, GF)</b>	<b>19</b>

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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.

## **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.

