

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 |
| Woombye Camembert Sunshine Coast, QLD 50g | 16 |
| Woombye Ash Brie Sunshine Coast, QLD 50g | 17 |
| Le Marquis Brie de Rambouillet Paris, France 50g | 18 |
| Le Dauphin Double Creme Rhône Valley, France 50g | 18 |

Hard

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|--|----|
| Manchego La Mancha, Spain 50g | 17 |
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Blue

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

CHARCUTERIE

| | |
|---|----|
| Prosciutto Cornichons Italy | 18 |
| Serrano Jamon 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%

| | |
|---|--------------|
| 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 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 | 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 Mandarin Crème Fraîche Buckwheat (GFO, DFO) | 29 |
| Prawns Chimichurri Lemon 3pc (DF, GF) | 30 |
| Haloumi Quince Jam Sesame Seed Dill (GF, V) | 22 |
| Calvisius Caviar 30g Serrano Jamón Lavosh (DFO, GFO) | 180 |
| Lamb Shoulder Parsnip Mushroom Jus (GF, DFO) | 39 |
| Snapper Fillet Pumpkin Argo Dolce Prawn Oil (GF, DF) | 45 |
| Jerusalem Artichoke Cashew Pomegranate Za'atar (N, GF, V, VG, DF) | 32 |
| Pork Collar Soubise Apple Sage Sumac (GF, DFO) | 38 |
| Maroulosalata Romaine Feta Parsley (GF, V, VGO, DFO) | 16 |
| Brocollini Fermented Chilli Wild Rice Labne (VGO, V, GF, DFO) | 18 |
| 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 Almonds Rose (N, V, GFO) | 18 |
| Chocolate Délice Hazelnuts Amaro Caramel (VG, V, GF, DF, N) | 18 |
| Affogato Ice Cream 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.

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.

