



PepperGreen

ESTATE

SOUTHERN HIGHLANDS

CELLAR DOOR • VINEYARD • OLIVE GROVE

## Breakfast

*Savoury breakfast served with PepperGreen Estate Extra Virgin Olive Oil emulsion  
All breakfasts are cooked or dressed with PepperGreen Estate Extra Virgin Olive Oil*

**Served daily until 11am**

Vanilla and nutella crepe, hazelnut praline 20  
and berries (A,C,G,H)

Potato rösti, bacon, roast tomatoes and poached eggs (C) 23

Gruyère three egg omelette, rocket 24  
and sourdough toast (A,C,V)

Three egg omelette with smoked trout, 29  
herb crème fraîche and sourdough toast (D,A,G)

Baked beans with ham hock, smoked paprika, grilled chorizo, 26  
poached eggs and harissa with toast (C, K)

Twice baked gruyère soufflé with roast tomatoes, 25  
sourdough toast and rocket salad (A,C,G,V)

Grilled olive oil bruschetta, bacon, avocado, roast tomatoes 26  
and fried eggs (A,C)

Add Extra

Toast 3.5 Smoked trout 7

Eggs, Bacon, Chorizo, Potato Rösti, Mushrooms,  
Roast tomato, Avocado 5

\*10% surcharge applies on Sundays and public holidays

\*Menu selection subject to change without notice

\*Sorry, no split bills





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## Coffee

Reg 4.5 Lrg 5

Flat White, Cappuccino, Latté, Long Black,  
Mocha

Espresso, Macchiato, Piccolo 3.5

Iced Long Black 5

Chai Latte Reg 4.5 Lrg 5

Hot Chocolate 5.5

Babyccino 1

Extra Shot, Almond Milk, Oat Milk, Soy Milk 0.5

Affogato 8.5

## Tea

Pot 5

English Breakfast, Earl Grey, Darjeeling,  
Chamomile, Green, Lemon and Ginger,  
Peppermint

## Cold Drinks

Apani Still Water 500ml 6 Apani Still Water 750ml 8

Apani Sparkling Water 500ml 7 Apani Sparkling Water 750ml 9

Soda water 4.5

Lemon, Lime and Bitters 6

Coke, Diet Coke, Lemonade 4.5

Orange Juice 4.5

Apple Juice 4.5

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## Starters

PepperGreen Estate Extra Virgin Olive Oil with sourdough 10  
add olives 9

*GF on request*

## Entrees

*All Entrees are cooked or dressed with PepperGreen Estate Extra Virgin Olive Oil*

Hand rolled egg pappardelle, sauteed local oyster mushrooms, 26  
porcini cream and Reggiano parmesan (A,C,G,V)  
*Sommelier pairing 2019 Pinot Gris Single Vineyard*

Chicken liver parfait, fig and sauterne compote 23  
with EVOO toast (ACGP)  
*Sommelier pairing 2021 Pinot Noir Single Vineyard*

Crisp fried squid, herb yoghurt, preserved lemon, 28/38  
harissa and curry leaves (A,G,L)  
*Sommelier pairing 2023 Seni Dry Riesling Single Vineyard*

Twice baked gruyère soufflé, roast tomato sauce, basil, 25  
pine nuts and caramelized onions (ACGH, V)  
*Sommelier pairing 2021 Chardonnay Single Vineyard unoaked*

**\*More Entrees on the next page**

\*Sorry, no split bills

\*EVOO - PepperGreen Estate Extra Virgin Olive Oil



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Fried cauliflower, chilli, shallots, lemon and soy, 24  
tortillas and salsa verde (AF, V)

*Sommelier pairing 2022 Berrima Blush Single Vineyard*

Chargrilled octopus, Romesco sauce, celeriac remoulade 28/38  
and basil (D,I,L)

*Sommelier pairing 2019 Tempranillo*

**Chef's Tasting Board 65**

(Chef's selection of entrées and salads with sourdough)

## ———— Mains ————

*All Mains are cooked or dressed with PepperGreen Estate Extra Virgin Olive Oil*

Crisp duck confit, red wine poached pear, 39  
roast potato and caramelised walnuts (H)

*Sommelier pairing 2021 Pinot Noir Tugalong Road*

Shellfish bisque with poached market shellfish, 39  
croutons and rouille, potato puree (ABCDGL)

*Sommelier pairing 2021 Gamay Noir Single Vineyard*

**\*More Mains on the next page**

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Chargrilled beef tenderloin, potato dauphinoise, 47  
Portobello mushroom and tarragon butter and greens (G, DF on request)  
*Sommelier pairing 2018 Shiraz CCRC*

Crisp skin pork belly, celeriac puree, broad beans, 39  
fried shallots and pear chutney (G,P)  
*Sommelier pairing NV Sparkling Shiraz*

Roast chicken ballotine, ricotta and rosemary and pork stuffing, 38  
roast winter vegetables, garlic bread sauce (A,G,P)  
*Sommelier pairing 2019 Chardonnay Single Vineyard*

Chargrilled eggplant moussaka, tomato sugo, 35  
smoked mozzarella, EVOO and garlic crumbs (AG,V)  
*Sommelier pairing 2019 Pinot Gris Single Vineyard*

Shared Main for two

Please refer to daily specials board

## Sides

Hand cut fries with celery salt (E,V) 12

Fried brussels sprouts, lardons, parmesan and parsley (6G) 14

Roast beetroot salad, whipped goats curd, walnuts, rocket 14  
and dressed with PepperGreen Estate red wine vinegar (HG,V,VG option)

Charred broccolini with celeriac remoulade 14  
and toasted almonds (C,H,V,VG option)

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## Kids' Menu Package

*Included: one meal + one kid's serve of ice cream + one juice or soft drink*

*Kids' menu available for children under 12 years*

Southern fried chicken tenderloin and chips 25

Prawn cutlets and chips 25

Spaghetti with creamy cheese sauce 25

### Allergies

A- Gluten /B- Crustaceans or products of /C- Egg or egg products /D- Fish or fish products/ E - Peanuts / F- Soy/ G- Milk- lactose /H- Nuts /I- Mustard /J- Sesame seed products /K- Sulphur dioxide- sulfites /L- Molluscs or products of /P- Pork Products V- Vegetarian /VG- Vegan

### Additives

1- Colourant 2- Caffeine 3- Preservatives 4- Quinine  
5- Stabilizers 6- Sulfites 7- Flavour enhancers





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## Desserts

*All ice creams are made with PepperGreen Estate Extra Virgin Olive Oil*  
Sommelier pairing "Cadenza" Noble Riesling

Hot chocolate fondant, liquid caramel centre, hazelnut praline, 17  
crème Chantilly and hazelnut EVOO gelato (AHCG)

Crisp coconut wafers, passionfruit sorbet 15  
and mandarin jelly (G, VG on request)

Thin pear tart, sauterne compote, burnt honey EVOO ice cream (ACG) 15

Bayleaf crème brulee, cinnamon palmier, berry salad (ACG) 15

PepperGreen Estate EVOO Ice Cream (CHG) or Sorbet (VG)  
1 scoop 7      2 scoops 12      3 scoops 15

### **Cheese Boards (AG)**

2 pieces 26      3 pieces 31

Sommelier pairing 2018 Brut Méthode Traditionelle

### *Cheese Selection*

Mature aged cheddar, orange and date compote, lavosh and sourdough

Adelaide Hill triple cream brie, red wine jelly, figs and crackers

Woodside goats chevre with roast tomatoes and EVOO toast

\*EVOO - PepperGreen Estate Extra Virgin Olive Oil

\*Please ask the staff for the flavour of the day

Please note: Cake service of \$7 pp applies if supplying own cake

