



PepperGreen

ESTATE

SOUTHERN HIGHLANDS

CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

Breakfast

*Savoury breakfast served with PepperGreen Estate Extra Virgin Olive Oil emulsion
All breakfast 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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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**

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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

Pasta 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

Glazed pineapple fritters, liquorice ice cream, coconut crumb 17
and star anise glaze (A,G,C,H,I)

White chocolate marquise, almond wafer, raspberry powder 17
and crème Chantilly (G,C,H)

PepperGreen Estate NV Sparkling and vanilla granita, peach sorbet, 17
meringue and raspberries (C, VG on request)

Tart Tartin to share with cinnamon ice cream, 32
vanilla sauce and praline (A,G,H,C)

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

