

**Charcuterie Board to share**

Warm sourdough with cultured butter and sea salt - 8

Warm mixed marinated olives - 8

Selection of Charcuterie, pickled vegetable, toasted ciabatta - 36

Selection of Australian & international premium cheese, dried fruit, muscat grapes, lavosh. - 36

**2 courses $55 3 course $70**

**Entrée**

Cured salmon, fennel, hazelnut, radish - LGW Rose
Vegetable terrine, feta cream, rocket – LGW Semillon Sauv Blanc
Pork braun, pumpkin, kale, balsamic – LGW Riesling.

Beef carpaccio, black garlic aioli, caperberries, parmesan – LGW Pinot Noir

**Mains**

Potato pave, pomme puree, baby carrots, crème fraiche - LGW Semillon Sav Blanc

Beef fillet, potato fondant, baby leeks, jus – LGW Shiraz

Chicken breast, Jerusalem artichoke, corn & basil – LGW Chardonnay

Barramundi, cauliflower, lemon & caper butter – LGW Riesling

**Sides additional**

Fries, Cajun sea salt and black garlic aioli - 9
Sautéed Spring vegetable, beurre noisette and toasted almonds. - 10

Mixed leaves, Spring shoots, French style vinaigrette - 8

**Something Sweet**

Coconut panna cotta, mango, lemon myrtle

Chocolate parfait, orange & bay marmalade, almond praline

LGW Pavlova, mulled rose berries, passionfruit cream
Cheese plate



**LGW Rose Gin,** dash of elderflower, shaved apple and tonic15

**LGW Sparkling Cosmo,** vodka, triple sec, cranberry, lime, sparkling 18

**Beer and Cider**

Bentspoke – Barley Griffin Pale Ale 11

Peroni Red 9 Peroni Blue 9

Boags Light 7 Hawkers – Rover session IPA 8.5

Great Northern, super crisp 8

Capital Brewing Co, Springboard Wit 10.5 Corona 8

Batlow oaked pear cider 9.5 Alpine dry apple cider 9.5

**Spirits** 10

**Soft Drinks**

Beloka mineral water 12

Lemonade, coke, Lemon/lime/bitters, squash 4

**TEA –** Organic English Breakfast. Organic French Earl Grey, Organic Japanese sencha

**COFFEE –** The Little Marionette

**CHILDRENS MENU 25**

Banger and mash with gravy
Crispy battered fish and chips with tomato sauce Chicken nuggets and chips With tomato sauce

Then
Ice cream and topping

Sundays and public holidays attract a 5% surcharge



**White Wine**

2019 Semillion Sauvignon Blanc G 12 B 42

Fresh, light and with a short finish.

2019 Pinot Gris G 12 B42
A fragrant bouquet with a spread of fruity aromas from citrus to stone

2019 Riesling G 14 B50

Flavours of lime & lemon & light embedded slate acidity

2019 Chardonnay G12 B45

A light & fresh chardonnay with a nice buttery palate

**Red Wine**

2017 Pinot Noir G 15 B60
Engaging wine full of expressive summer red berries & subtle cinnamon spice

2019 Weereewaa Red G 15 B50
Dense, ripe, spicy nose & fresh black fruits dominating with great length & elegance

2019 Shiraz G 15 B50

Fresh, bright red & blue fruits, light florals, brown spices & pure raspberry

that are mirrored on both the nose & the palate

**Rose**

Rae Rose G12 B42

Genache & Negramaro blend, light, crisp, berries & dry finish

2020 Rose G12 B42
Light, crisp, savoury with peach & apricot

**Dessert**

2020 Sweet Pinot Gris G12 B25

2019 Fortified Shiraz G15 B45

**Sparkling** LGW Sparkling G15 B60

|  |  |
| --- | --- |
| A close up of a sign  Description automatically generatedIn the restaurant……**So happy to welcome our new Chef James Titheradge and running our dining room is Zeljka Seselja . You’re in very safe hands.** **Event news…….**Sneaky Sound System on 14th November. Tickets through Eventbrite. General admission or VIP or LUX tickets available. Winery news……recent awards**2019 Riesling** ***BRONZE - International Riesling Challenge 2019******SILVER Rated 92 Points - Halliday Wine Companion 2021******BRONZE – NSW Wine Awards 2020*****2019 Chardonnay** ***SILVER Rated 93 Points – Halliday Wine Companion 2021******SILVER – Canberra & Region Wine Show 2019*****2017 Pinot Noir** ***GOLD Rated 95 Points - Halliday Wine Companion 2021******BRONZE - Canberra & Region Wine Show 2019******2019 Shiraz******SILVER – NSW Wine Awards*****Women in Wine Awards hosted by Wine Australia, 2019*****Owner/Operator of the Year, Sarah McDougall******Halliday 5 Star Winery 2019, 2020, 2021***Beautiful time of year in the Vineyard with ‘spring burst’ in full swing. We are pesticide free, vegan friendly and all of bottles are Australian made.Book a tasting with Sarah or one of our staff in the restaurant.Follow us on A picture containing drawing  Description automatically generated westering\_lakegeorge | Coming up……..We have gift cards for Christmas and beautiful hampersTalk to Sarah about our wine and vine toursCorporate Christmas party packages available now. We offer $10pp towards your transport. Min numbers apply.A person standing on a lush green forest  Description automatically generatedWedding ceremony & reception bookings available for 2020A small bird perched on a tree branch  Description automatically generated |
|  |  |