

WINDSOR

WINE ROOM

SMALL

Oysters, keffir, charred leek (3pc) [gf] +pc 5	15
Focaccia, malt & honey butter [v]	12
Mussels escabeche, fennel aioli, potato crisps [gf,df]	18
Gnocco fritto, mortadella, salami, parmesan	24
Anchovy honey toast, stracciatella, salsa verde (2pc) +pc 8	16
Grilled bullhorn pepper, ajo blanco, garlic [vg, gf]	18
Tuna crudo, fig, pickled shallots, mint [gf,df]	24
BBQ lamb skewers, thom, smoked salt (2pc) [gf, df] +pc 9	18
Burrata, vodka sauce, fennugreek crumb +focaccia 6	22

LARGE

Pan fried chicken, aji amarillo, mustard greens [gf,df]	32
Cauliflower pie, french onion gravy [v]	28
Kingfish, butter milk, zhoug, herbs [gf]	36
Bavette MB4, roast tomato butter, xo Pedro Ximenez Jus [gf]	38
Aglie e olio, evoo, garlic, chilli, parsley, anchovy	28
Mushroom, Mezzi Festonati, jerusalem artichoke, hazelnut, pecorino [v]	32
Gnocchi - Octopus & N'duja ragu, thyme pangrattato	33

SIDES

Berliner fries, curry ketchup, mayo [v,df]	12
Savoy cabbage, vincotto, mint [vg,gf]	14
Grilled leeks, bullhorn romesco [vg,gf]	16
Spätzle, brown butter, parsley, gouda [v]	14

FEED ME NOW
CHOOSE 2 SMALL, 2 LARGE, 1 SIDE
(MIN 2 GUESTS - MAX 5 GUESTS)

45PP

WE CANNOT COMPLETELY GUARANTEE ALLERGY-FREE MEALS, DUE TO THE POTENTIAL OF TRACE ALLERGENS IN THE SUPPLIED INGREDIENTS AND ENVIRONMENT.

1.5% SURCHARGE FOR CREDIT CARDS
2% SURCHARGE FOR AMEX
10% SURCHARGE ON SUNDAYS
15% SURCHARGE ON PUBLIC HOLIDAYS

V = VEGETARIAN / VG = VEGAN / N = CONTAINS NUTS /
GF = GLUTEN FREE / DF = DAIRY FREE

CHEF SELECTION

Anchovy honey toast, stracciatella, salsa verde

Tuna crudo, fig, pickled shallots, mint [gf,df]

Focaccia, malt & honey butter [v]

Burrata, vodka sauce, fennugreek crumb

Pan fried chicken, aji amarillo, mustard greens [gf,df]

Kingfish, butter milk, zhoug, herbs [gf]

SIDES

Spätzle, brown butter, parsley, gouda [v]

DESSERT

Rhubarb crumble, pistachio ice cream

INDULGE YOURSELF LAVISHLY

65PP

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DESSERT

Rhubarb crumble, pistachio ice cream
16

Grilled grapes, mascarpone, pino glaze *[gf]*
14

Lemoncello sorbet *[vg, gf]*
10



DESSERT DRINKS

Le tertre du lys sauternes
Sauternes, France 2018 *[75ml]*
16

Fonseca late bottled vintage port
Portugal, 2018 *[75ml]*
16

Pressing matters 2021 Riesling '139'
Tasmania, 2018 *[75ml]*
15

Boatrocker chocolate stout
14