



STUZZICHINO

Bacallà fritters (2)	8
Ascolane olives	8
Fried white bait & school prawns with aioli & lemon 2015 Sparkling Harriet Chardonnay	12 9/40

ANTIPASTO

Salumi plate for two	27
Antipasto della casa for two <i>Please ask your waiter for today's selection</i> 2016 Wild Rose 2015 Sparkling Harriet Chardonnay	30 8/36 9/40

PRIMO

Baked Sicilian baby squid, preserved lemon, salsa salmoriglio & cous cous 2016 Reserve Chardonnay	21 12/58
Brandy Creek quail, wild pine mushrooms, pickled grape & jus 2015 The Athelstan Merlot 2015 Cabernet Merlot 2016 Lily Grace Chardonnay	21 9/42 9/39 9/39
Autumn vegetable salad, burrata, sunflower seeds, chestnut & mushroom cream 2016 Lily Grace Chardonnay	21 9/39



PIZZA

Queen Margherita Scamorza & fresh torn basil 2016 Lily Grace Chardonnay	18 9/39
Peperonata Braised artichoke, roasted peppers, black olives & capers 2015 Cabernet Sauvignon 2015 Maxwell Reserve Cabernet	21 9/42 53

Calabrese Hot salami, confit garlic, oregano & blistered tomato 2016 Lily Grace Chardonnay	22 9/39
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Pesce House smoked salmon, preserved lemon, capers & dill 2016 Reserve Chardonnay	22 12/58
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Fungi Wild mushroom, speck, shadows of blue & thyme 2015 Pinot Noir (Yarra Valley) 2015 Reserve Pinot Noir	22 8/36 58
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PASTA

Cavatelli pasta, osso bucco, oregano, black olive, provolone & garlic chips 2014 Francis Road Shiraz 2015 Isaac Reserve Shiraz	32 9/42 53
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Hand rolled fettuccine, Morton Bay bugs, aromat vegetables, citrus & chardonnay 2016 Reserve Chardonnay	33 12/58
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Baked ricotta cannelloni, tomato sugo, smoked scarmorza & roasted pumpkin 2016 Lily Grace Chardonnay	32 9/39
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SECONDO

Seaweed butter poached rockling, crustacean brodo, mussels & spinach 2016 Reserve Chardonnay	35 12/58
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Glazed pork jowl, pearl barley, wild garlic, roasted fennel & crackle 2015 The Athelstan Merlot 2015 Four Generations Merlot	35 9/42 58
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Gippsland kangaroo fillet, Jerusalem artichoke, quinoa, beetroot & green peppercorn jus 2015 Cabernet Merlot 2015 Reserve Pinot Noir	35 9/39 58
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CONTORNO

Hand cut chips, herb & spice salt	9
Seasonal greens with dukkah & roasted thyme butter	9
Iceberg lettuce, house vinaigrette, almond flakes, fennel & orange	9

DOLCE

Caramel roasted pear, gingerbread & cabernet merlot gel 2016 Viognier Late Harvest (100mL)	15 7/27
Lemon pannacotta, feijoa fruit, macadamia praline & glazed quince Il Bossetto Moscato D'Asti DOCG, Piemonte IT	15 9/42
Handmade 'dry ice' ice cream and biscotti	11
Selection of cheese (3), Quince paste and house made breads <i>Please ask your waiter for today's selection</i> 2013 Sparkling Cabernet Merlot Cuvee Robert Fordham	20 9/40



Whether it's a gathering of family, friends or colleagues, by Jorg is the perfect location for your next event.

We pride ourselves on ensuring every event is a success.

Our menu packages are tailored to suit the individual needs of your event.

We also have exclusive access to additional space within the working winery to accommodate larger groups.

For further enquiries, or to make an appointment to view the venue, please call (03) 5192 4550.