

YOUNG'S

WINE ROOMS

CHEF'S FEED ME

\$70 PER PERSON

AUSTRALIAN WINE PAIRING \$45

MEDITERRANEAN WINE PAIRING \$65

Oysters, cucumber mignonette	\$4.5 each
Bacalao croquettes	\$5 each
Zucchini fritters, tzatziki	\$5 each
Sesame seed flat bread	\$8
Fried potato skins, romesco	\$8
Burrata, confit pine nuts, golden raisins, parsley tabouli	\$21
Tuna crudo, burnt orange vinaigrette, green chilli	\$22
Shaved Beetroot, pickled grapes, candied walnuts, yoghurt	\$17
Smashed Jerusalem artichokes, fetta	\$17
Lamb koftas, tomato confit, pickled red onion	\$18
Charcoal squid, chorizo crumble, cauliflower puree	\$23
Salumi, house pickles, lavosh	\$24
Spanner crab linguini, chilli, garlic	\$32
Ricotta tortellini, pumpkin, hazelnuts	\$28
Potato Gnocchi, mushrooms, confit onion, cime di rapa	\$28
Parmesan risotto, radicchio, balsamic	\$26
Fish of the day	\$MP
Polenta fried fish, capers, green olives	\$35
Braised lamb shoulder, charred leek, gremolata	\$35
Roasted chicken, burnt eggplant, smoked almonds	\$34
Dry aged porterhouse, cime di rapa, green pepper sauce	\$44
Hopkin's River scotch fillet, pine mushroom sauce	\$42
Chopped leaf salad, cucumber, radish	\$12
Hand cut fries, feta, rosemary	\$11
Fried brussel sprouts, pancetta, honey garlic	\$15

A 10 % surcharge applies on public holidays