



ANTIPASTI

GRILLED SOURDOUGH	9
Extra virgin olive oil	
STRACCIATELLA (GF, V)	12
Extra virgin olive oil, salt flakes, parsley	
STUFFED BELL PEPPERS (GF, V)	9
Olive oil	
ORGANIC HALOUMI (GF, V)	14
Truffle honey	
ARTICHOKES (GF, VE)	7
Thyme & lemon	
WARM MIXED OLIVES (GF, VE)	6
CHICKEN LIVER PARFAIT (GF)	14
Eggplant relish	
SMOKED ANDOUILLE SAUSAGE (GF, DF)	9
GRILLED CHORIZO (GF, DF)	8
MORTADELLA (GF, DF)	9.5
AGED PROSCIUTTO (GF, DF)	16
MARINATED PROVOLONE CHEESE (GF, V)	9
GRILLED MELON (GF, DF, V)	6
Salt	
'NDUJA (GF, DF)	10

SHARES & SNACKS

SYDNEY ROCK OYSTERS (GF, DF)	5.5
Mignonette, lemon	
KING FISH CRUDO (GF, DFO)	22
Lemon parsley and caper dressing, shaved parmesan	
POACHED TIGER PRAWN LETTUCE	21
CUPS (GF, DF)	
Tomato, chilli, lime	
PORTOBELLO MUSHROOM TORTILLAS (VE) ...	14
Spiced quinoa mince, asparagus, avocado, sriracha chilli, coriander	
POLENTA FRIES (GF, V)	14
Parmesan, aioli	
OLD BAY CAULIFLOWER FLORETS (VE)	15
Vegan aioli, chilli sambal	
GRILLED CALAMARI (GF)	18
Zucchini, asparagus, kipfler, peas, basil pesto, lemon	
SMOKED LAMB MEATBALLS	21
Bush tomato sugo, grilled sourdough	
SAUSAGE ROLL	15
Veal, chorizo, tomato chilli jam	
PORCINI ARANCINI (V)	14
Four cheese, aioli, lemon	

All day menu available
Thursday to Saturday 12:00pm-10:30pm
+ Sunday to Wednesday 12:00pm-10:00pm
Limited menu available until 11:30pm 7 days

DF = Dairy Free GF= Gluten Free
V = Vegetarian VE = Vegan O = Option

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MAINS

- STUFFED BABY VEGETABLES (VE) 23
Toasted almonds, tomato & herb rice, arrabiata sauce
- ROAST KENT PUMPKIN (VE) 22
Edamame & pepita pesto, grilled broccolini, leaves, apple cider dressing
ADD CHICKEN 6
- ROASTED DUCK BREAST (GF, DF) 32
Pear, witlof and purple cabbage, balsamic soaked currents, apple cider dressing
- FISH OF THE DAY (GF, DFO) 34
Heirloom tomatoes, lemon extra virgin olive oil, basil, parsnip puree
- MOULES MARINIERE (GFO) 25
Mussels cooked in a riesling cream sauce, garlic bread
- GNOCCHI IN CHORIZO SAUCE (V OR VEO) 26
Stracciatella, basil, chilli oil
- FISH EN PAPILOTE (GF, DF) 40
Plate size rainbow trout baked with heirloom tomatoes, olives & garlic

SIDES

- FRENCH FRIES 12
Tomato sauce
- SWEET POTATO FRIES 12
Sour cream, sweet chilli
- ROASTED KIPFLER POTATOES 14
Rosemary, garlic aioli
- BROCCOLINI 14
Lemon, olive oil
- ROCKET 10
Aged balsamic, parmesan

FROM THE GRILL

- LAMB TOMAHAWKS (2) (GF, DF) 31
Parsley and garlic marinade, kipfler potato and artichoke, olive
- 250G STEAK FRITES (GF) 35
Pinnacle MB2+ Top sirloin grass fed, French fries, sauce au poivre
- 400G T-BONE (GF) 42
Southern Prime, French fries, Café de Paris butter
- ANGUS BEEF BURGER 25
American cheddar, lettuce, tomato, red onion, burger sauce
- SMOKEY KALE & QUINOA BURGER (VE) 23
Beetroot, mushroom, avocado, lettuce, tomato, on damper
- LEMON HONEY ½ CHICKEN (GF, DF) 29
Green beans, basil, eshallots, lemon sherry dressing

DESSERTS

- GIN & TONIC CHEESECAKE 14
Hendrick's Gin, blueberries
- CANNOLI OF THE WEEK 10
See specials menu
- CHOCOLATE BROWNIE 15
Cookie crumb, salted caramel ice cream
- CHEESEBOARD 25
Soft blue & hard cheese, served with lavosh, sour cherry toast, grapes & apple relish
- Gluten free bread available*