

FIVE

VINEYARD

THE WINE BAR MATCHED EXPERIENCE

A four course food and wine pairing experience showcasing the wines of Five Vineyard.
\$95pp or \$120pp with matched wines

COURSE 1 (To Share) Matched with **2022 FIVE Single Vineyard Chardonnay**

Baguette, Truffle Butter (*V, NF*)

Burrata, Romesco, Chilli Oil, Aleppo Pepper (*GF, V*)

Charcuterie, Chef's Selection of Cured Meats, Assorted Pickles (*GFO, NF*)

COURSE 2 Matched with **2022 FIVE Single Vineyard Rose**

Spicy Prawn Cocktail Roll, Brioche, Fennel, Fermented Chili (*NF*)

COURSE 3 Matched with **2022 FIVE Single Vineyard Shiraz**

Lamb Rump, Zucchini, Peas, Mint, Whipped Feta, Red Wine Jus (*GF, NF*)

TO FINISH with tea or coffee

Autumn Mess, Preserved Blackberry, Coyo Foam, Meringue, Dark Chocolate Sorbet, Puffed Wild Rice (*VG, GF, NF*)

VEGETARIAN OPTION

COURSE 1 (To Share) Matched with **2022 FIVE Single Vineyard Chardonnay**

Baguette, Truffle Butter (*V, NF*)

Burrata, Romesco, Chilli Oil, Aleppo Pepper (*GF, V*)

Tempura Cauliflower, Zaatar, Confit Garlic Aioli (*GF, VG*)

COURSE 2 Matched with **2022 FIVE Single Vineyard Rose**

BBQ Lion's Mane, Whipped Tofu, Mushroom Dust (*VG, GF, NF*)

COURSE 3 Matched with **2022 FIVE Single Vineyard Shiraz**

Beetroot Gnocchi, Beets, Rainbow Chard, Meredith Goat's Cheese, Walnuts, Sage (*VGO, NFO*)

TO FINISH with tea or coffee

Autumn Mess, Preserved Blackberry, Coyo Foam, Meringue, Dark Chocolate Sorbet, Puffed Wild Rice (*VG, GF, NF*)

Unfortunately, we are unable to cater for vegan or fructose dietary restrictions on this menu.



DINNER MENU

From 5:30pm Thursday, Friday, Saturday & Sunday

SMALL SHARE PLATES

Baguette , Truffle Butter (<i>V, NF</i>)	12
Marinated Olives , Herbs, Garlic, Citrus (<i>GF, VG, NF</i>)	12
Chive Dip , Potato Crisps (Yarra Valley Caviar + 8) (<i>GF, NF</i>)	15
Baked Scallop , Lemon and Herb Butter, Toasted Breadcrumbs (<i>GFO, NF</i>)	11ea
BBQ Lion's Mane , Whipped Tofu, Mushroom Dust (<i>VG, GF, NF</i>)	16ea
Spicy Prawn Cocktail Roll , Brioche, Fennel, Fermented Chilli (<i>NF</i>)	13ea
Duck Liver Parfait , Hazelnuts, Prunes, Pedro Ximenez	19
Tempura Cauliflower , Za'atar, Confit Garlic Aioli (<i>GF, VG</i>)	18
Spicy Burrata , Romesco, Chilli Oil, Aleppo Pepper (<i>GF, V</i>)	25
Yurrita Anchovies , Tomato Kasundi, Capers (<i>DF</i>)	24
Charcuterie , Chef's Selection of Cured Meats, Assorted Pickles (<i>GFO</i>)	38

LARGE PLATES

Pappardelle , Seasonal Mushrooms, Rosemary, Marsala Cream Sauce, Parmesan (<i>GFO, V, NF</i>)	35
Beetroot Gnocchi , Beets, Rainbow Chard, Meredith Goat's Cheese, Walnuts, Sage (<i>VGO, NFO</i>)	37
Market Fish , Shellfish, Warrigal Greens, Cider Cream (<i>GF, NF</i>)	49
Porchetta , Apple Mustard Sauce, Shaved Fennel Salad (<i>GF</i>)	46
Lamb Rump , Zucchini, Peas, Mint, Whipped Feta, Red Wine Jus (<i>GF, NF</i>)	55
Butcher's Cut , Red Wine Jus, Our Mustard (<i>GF, NF</i>)	MP

SIDES

Rustic Chips , Herbs Salt, Confit Garlic Aioli (<i>VG, GF</i>)	13
Charred Broccolini , Ajo Blanco, Toasted Almonds (<i>VG</i>)	16
Cos Wedge , Buttermilk Dressing, Pickled Shallots, Ricotta Salata (<i>GF, NF</i>)	16

TO FINISH

Affogato	11
After Five , Mint + Callebaut Dark Chocolate Bark (<i>GF, NF</i>)	12
Tiramisu , Espresso, Mascarpone, Ladyfingers, Marsala, Chocolate	16.5
Honey Semifreddo , Figs, Pistachio, Toasted Buckwheat (<i>GF</i>)	16.5
Autumn Mess , Preserved Blackberry, Coyo Foam, Meringue, Dark Chocolate Sorbet, Puffed Wild Rice (<i>VG, GF, NF</i>)	16.5
Cheese Plate , Selection of 3 Artisanal Cheeses, Seasonal Accompaniments (<i>GFO, NFO</i>)	35