

SHW MENU

JOURNEY AT SHW

\$100 pp

4 Courses plus 4 pairing matching wine

Chef Marco will prepare and present to the table 4 secret dishes made with local ingredients and a pairing matching wine for every course that will bring you to a unique Southern Highlands experience!

ITALIAN PATH

\$80

4 Courses plus 4 pairing matching wine

This menu is set to have the best Italian food experience paired with matching wines from our Winery.

Enjoy 4 courses with your selection of meat, fish or vegetarian option.

Meat

*Antipasto
Sparkling wine*

*Polpette
Cab Sav*

*Lasagna
Pinot Noir*

*Dessert from A la Carte
Riesling*

Vegetarian

*Calamari
Sparkling wine*

*Fregola
Sauvignon Blanc*

*Pesce al cartoccio
Chardonnay*

*Dessert from A la Carte
Riesling*

Vegetarian

*Arancini
Sparkling wine*

*Pasta Pesto
Chardonnay*

*Parmigiana
Pinot Noir*

*Dessert from A la Carte
Riesling*



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SHW MENU

PER INIZIARE

Pane e Olio (VEG)	5
Italian bread served with EVO oil and balsamic glaze	
Pane all'Aglio (VEG)	8
Toasted homemade garlic bread	
Tagliere della casa	30
Cured meats, cheese and marinated vegetables	
<i>2018 Oldbury Reserve Sparkling Wine</i>	

ANTIPASTI

Polpette	20
Pork and beef meatballs, napoletana sauce, shaved Parmigiano, toasted crostoni bread	
<i>2016 Oldbury Reserve Pinot Noir</i>	
Zuppa di Cozze (ask for GF option)	30
Sauteed mussels, chilli, garlic, white wine, napoletana sauce, toasted crostoni bread	
<i>2019 Oldbury Reserve Riesling</i>	
Calamari Fritti	25
Fried Calamari Italian style, aioli	
<i>2018 Oldbury Reserve Sauvignon Blanc</i>	
Mini Arancini	18
Vegetarian Rice Arancini, aioli	
<i>2018 Oldbury Reserve Chardonnay</i>	
Tortellini in brodo	20
Veal tortellini, broth, crostini bread	
<i>2018 Oldbury Reserve Cabernet Sauvignon</i>	

PRIMI

Pappardelle al sugo di Coniglio	30
Homemade wide pappardelle pasta, farm rabbit, beans, peas, garden flavours	
<i>2016 Oldbury Reserve Shiraz</i>	
Gnocchi all'Anatra	30
Homemade potato Gnocchi, farm duck, napoletana sauce, peas, star anise, aged Parmigiano, cooked in Oldbury Pinot Noir	
<i>2016 Oldbury Reserve Pinot Noir</i>	
Lasagna al Forno	28
Layered beef and pork ragout, homemade lasagne pasta fresca, nutmeg and bay leaves besciamella sauce	
<i>2016 Oldbury Reserve Pinot Noir</i>	
Fregola allo Scoglio	35
Mixed seafood fregola pasta, garlic, chilli, napoletana sauce	
<i>2019 Oldbury Reserve Riesling</i>	

PRIMI VEGETARIANI

SHW MENU

Pasta al Pesto (VEG) 26
Short pasta, basil pesto, cherry tomato,
toasted almonds nuts, shaved Parmigiano
2018 Oldbury Reserve Chardonnay

Risotto Funghi e Asiago (GF/VEG) 30
Traditional Italian risotto, mushroom, Asiago cheese
2018 Oldbury Reserve Pinot Gris

Parmigiana di Melanzane al Forno (VEG) 26
Layered slices of fried eggplants, napoletana sauce, basil,
mozzarella, Parmigiano cheese
2016 Oldbury Reserve Pinot Noir

SECONDI

Tagliata di Manzo (GF) 40
Black Angus Scotch fillet, Shiraz reduction
radicchio, potato, baby carrots
2016 Oldbury Reserve Shiraz

Barramundi in Padella 38
Panfried barramundi fillet, seasonal fresh salad
2019 Oldbury Reserve Sauvignon Blanc

CONTORNI

Fries (VEG) 8

Fagioli con la Cipolla 9
Beans, onion, Italian dressing

Insalata fresca della casa 9
Seasonal mix salad

KIDS menu

Main and Dessert 20

Main - Please select one

Chicken Schnitzel and Chips, Pan Fried Fish and Chips, Gnocchi Napoletana,
Short pasta Bolognese, Meatballs with Crostoni bread

Dessert

Vanilla ice cream with a choice of topping:
Chocolate, Caramel, Strawberry

SHW MENU

DOLCI

Affogato (GF)

Vanilla ice cream with a shot of espresso
Add Kahlua or Frangelico

8
15

Mojito Pannacotta (GF)

Lime and mint pannacotta served with
Rum butterscotch sauce, pistachio dust

15

Tiramisu'

Savoiard biscuits coffee , mascarpone cheese cream

15

Profiteroles

Hazelnut cream Profiteroles, chocolate ganache

15

COFFEE, TEA & HOT CHOCOLATE

Short Black/ Macchiato/ Long Black/ Flat White/
Cappuccino/ Latte/ Piccolo Latte/ Chai Latte

5

Mocha/ Hot Chocolate

5

Extra Shot/ Mug

5.50

English Breakfast/ Earl Grey/ Peppermint/
Green Tea/ Camomile

PASTA E SALSE TAKE AWAY

Salse Gourmet

Duck Ragout / Rabbit Ragout / Napoletana / Bolognese*

10

PASTA

Toasted Fregola / Casarecce*

8

***Subject to availability**

***Please ask staff for the daily specials**

SHW MENU

APERITIVE

Aperol Spritz	12
Sparkling wine, Aperol, Soda and orange wedge	
Bellini	12
Sparkling wine and peach puree	
Mocktail - "Southern Sunset"	8
Peach puree, Tropical Juice, Soda, Grenadine and orange wedge	

WATER

Purezza Sparkling Mineral Water 750ml	8
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SOFT DRINKS & JUICE

Coke/Diet Coke/Coke Zero/Lemonade/Lemon Squash	4
Lemon, Lime & Bitters	4
Orange Juice/ Apple Juice	4

WINE LIST

SPARKLING

NV Sparkling	8/32
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WHITE WINE

Oldbury Reserve Sauvignon Blanc	9/38
Oldbury Reserve Pinot Gris	9/38
Oldbury Reserve Chardonnay	9/38
Oldbury Reserve Riesling	9/38

ROSE

Oldbury Reserve Pinots	9/38
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RED WINE

Oldbury Reserve Pinot Noir	9/40
Oldbury Reserve Shiraz	9/40
Oldbury Reserve Cabernet Sauvignon	9/40

BEER AND CIDER

James Squire Pale Ale	9
Peroni	8
Peroni Leggera	7

Southern Highlands Brewing go on Tap:

Australian Blonde Ale	9
American Pale Ale	9
The Apple Thief Cider	8