



PIALLIGO ESTATE
GARDEN PAVILIONS

McAsh Rock Oysters, Mignonette – 4 ea
Three Mills Sourdough, Our Olive Oil - 4
Duck Liver Parfait, Brioche – 14
Pialligo Salmon Gravlax, Dill Pickles - 14
Our Wood-Grilled Chorizo, Salsa Verde - 14
Burrata, Early Season Tomatoes & Rocket Pesto - 13
Smokehouse Meats, Condiments - 26
Grilled Octopus, Chickpea Hummus & Black Garlic - 22
Veal Tartare, Pommes Pailles - 20

Ricotta Gnudi, Sweet Potato, Tarragon, Curry - 24
Holmbrae Chicken, Broccolini, Split Juices & Tarragon - 34
Pork Belly, Sprouts in Smoked Bacon Fat, Chestnuts – 30
Local Venison, Mushroom & Celeriac Pot Pie –28
Whole Cowra Lamb Shoulder & Trimmings - 65

Curried Garden Silverbeet – 6.5
Potatoes in Duck Fat, Rosemary – 6.5
Heritage Carrots, Pistachio Dukkah - 8

Cheese

Manchego / Sheep's Milk / La Mancha, ESP – 12
Delice de Poitou / Goat's Milk / Loire Valley, FR – 12
Calbot's Cloth-Bound / Cheddar / Vermont, USA – 12
Milawa / Blue / Victoria, AU – 12
Cheese Board, Condiments – 32

Dessert

Salted Popcorn Parfait, Raspberries - 14
Baked Chocolate Tart - 14
Rum Baba, Whipped Cream - 14
Fromage Blanc & Mango Cheesecake – 14

Kindly note this is a sample menu only, all menus are subject to produce availability and seasonal change. While we do our utmost to cater to dietary requirements, we cannot guarantee that all foods are allergen free