

PENFOLDS

MAGILL ESTATE

KITCHEN

Let us feed you menu

we'll organise the drinks

wine pairing	55 pp
iconic wine pairing	90 pp
luxury wine pairing	180 pp

bread

Magill Estate **sourdough loaf** + house churned butter 8

raw

kingfish + radish + lime	20
trout rilette + herbs + sourdough	23
beef tartare + yolk + crisps	22
oysters ½ dozen	23

charcuterie

grazing board for 2	49
charcuterie + pickles + mustard yoghurt	15pp

smaller

heirloom tomato + burrata + olive	20
charred zucchini + cauliflower + mint + sultanas	15
goats curd + heirloom carrots + medjool dates	18
jerusalem artichoke + lemon + garlic	17
kasundi + sriracha + crispy pork belly	14
quail + apple + pecan + blue vein	21
brioche slider + chutney + pork belly	10
crispy prawn bao + pickles + coriander	8

cooked over red gum

steaks served with potato gratin + sour cream	
mayura station wagyu	200g 42
dry aged angus porterhouse	300g 48
grain fed angus scotch	250g 45
lamb rump + broccolini + anchovie butter	38

larger

cheeseburger + brioche + chips	20
egg noodle + vongole + chilli + chervil	28
mushroom + pappardelle + thyme+ walnuts	26
duck leg + watermelon + cashews + coriander	35
kipflers + green beans + market fish + salumi	35
beef rib + capsicum + slaw + flatbread + chimichurri 600g	58

for after

roast balsamic stone fruits + vanilla cream + thyme	16
whipped yoghurt + meringue + raspberries	15
pineapple + mango + coconut ice cream	15
whipped blue + pear + crisp + walnut	15
flight of cheese	30

Please note

No itemised bills, we thank you for your understanding



CELEBRATING 175 YEARS OF
INNOVATIVE WINEMAKING

BRUNCH & LUNCH
MONDAY – FRIDAY 9AM – 5PM
SATURDAY & SUNDAY 8AM – 5PM