

BAKER

THREE MILLS SOURDOUGH
6

DEEKS ARTISAN GLUTEN FREE BREAD
6

All bread served with your choice of:

- Pepe saya butter
- Pialligo Estate olive oil

PIALLIGO CHARCUTERIE

CHOOSE
THREE 20, SIX 40, NINE 60

- smoked chicken breast
- smoked duck breast
- cold smoked salmon
 - salmon gravlax
 - pickled onions
 - pickled carrots
 - pickled cucumber
- marinated eggplant
- spicy pork tasso
- free-range hay smoked ham
- wood-grilled chorizo sausage
- wood-grilled pork & fennel sausage

SMALL PLATES

SALMON AND KINGFISH TERRINE ^(GF)
NAM JIM, CUCUMBER SALSA, CRISP RYE
24

ESTATE GARDEN TOMATO ^{(GF) (V)}
PEACHES, ALMONDS
22

AWARD-WINNING PIALLIGO ESTATE
SALMON GRAVLAX ^(GF)
COMPRESSED CUCUMBERS, CITRUS JELLY, WASABI AIOLI
22

ROASTED CARROT AND KALE SALAD ^{(GF) (V)}
GARLIC YOGHURT, QUINOA
21

ESTATE ZUCCHINI FLOWERS ^{(GF) (V)}
SMOKED PUMPKIN, RICOTTA, TOMATO CHUTNEY
28

SEARED SCALLOPS ^(GF)
CORN PUREE, SEMI-DRIED GARDEN TOMATO, CRISPY
PIALLIGO ESTATE SMOKEHOUSE COPPA
32

BIG PLATES

TWICE-COOKED CRISPY PORK BELLY
RICE CROQUETTE, SEAWEED SALAD,
APPLE-GINGER FOAM
34

PAN ROASTED BANNOCKBURN CHICKEN ^(GF)
SMOKED PUMPKIN PUREE, PIALLIGO ESTATE
SMOKEHOUSE CHORIZO, COUSCOUS
34

HOUSE DRY AGED BEEF SAUSAGE ^(GF)
PARIS MASH, CRISPY ONION RINGS,
ONION GRAVY
32

HANDMADE PASTA
WITH BOLOGNAISE SAUCE
PARMESAN
28

CREAMY POLENTA W GARDEN
VEGETABLE RAGOUT ^{(GF) (V)}
28

MARKET FISH OF THE DAY ^(GF)
W GARDEN BEETROOT SALSA
42

TO SHARE

PASTURE FED LAMB SHOULDER ^(GF)
ESTATE GROWN BEETROOT, GREEN LENTILS, MINT
CHUTNEY
80

SMOKED ORGANIC BEEF BRISKET ^(GF)
PICKLED CABBAGE, MUSTARD HOUSE BBQ SAUCE
75

WHOLE ROASTED SNAPPER ^(GF)
NEW POTATOES, GARDEN HERBS
60

GREENS & SIDES

ESTATE GARDEN ZUCCHINI ^{(GF) (V)}
LEMON, PARMESAN
10

CABBAGE & NECTARINE SALAD ^{(GF) (V)}
YOGHURT CHUTNEY
10

ROASTED ESTATE GROWN CARROTS ^(GF)
MAJURA HONEY, GARLIC BUTTER
10

FRIES ^(V)
HARD HERBS, ROSEMARY SALT
10

ESTATE AGED BEEF

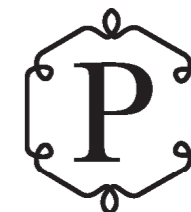
200GM OBE GRASS-FED
ORGANIC BEEF FILLET ^(GF)
14 DAYS WET AGED
44

300GM SCOTCH FILLET ^(GF)
14 DAYS DRY - 14 DAYS WET AGED
45

BUTCHER'S BOARD ^(GF)
ESTATE STEAK, PIALLIGO ESTATE BACON,
PORK & FENNEL SAUSAGE, LAMBS FRY
35

CHOOSE ONE ACCOMPANIMENT

- Pepper sauce ^(GF)
- Mushroom sauce ^(GF)
- Café de Paris butter ^(GF)
- Mustard selection ^(GF)



ESTATE GROWN

From the carrots, the salt to Australia's best salmon on our Charcuterie board, our Estate grown or smoked produce pops up all through our menu.

We'd love to tell you about it or even take you on a tour of the grounds.

WHAT'S ON



VALENTINE'S DAY

Friday 14 February

Spoil and be spoiled, with a 4 course menu and live acoustic music with your favourite person. Lunch or dinner sittings available.



THEATRE & DINNER: A MIDSUMMER NIGHTS DREAM:

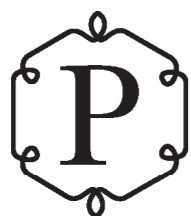
Thu 27 & Fri 28 Feb

Shakespeare by the vines, a dinner & theatre event like no other. Enter a world of faires, food, wine & fun

MORE EVENTS & ACADEMY CLASSES

THEPIALLIGOESTATE.COM.AU/WHATS-ON/

Welcome to Pialligo Estate



**MEMORIES OF MEALS
SHARED WITH FRIENDS AND
FAMILY AROUND THE
KITCHEN TABLE...**

Welcome to the Estate, where we celebrate freshness, provenance and fire.

Our menu celebrates seasonal produce from the Estate's garden, our hand-crafted Smokehouse produce, dry-aged beef grown with love and line-caught fish direct from the trawler to our kitchen.

Finished over charcoal and wood.

Our wines have been individually selected to showcase the menu from Australia and around the world.

ESTATE MENU

INCLUDES A GLASS OF PIALLIGO REGIONALS WINE

55^{PP} | 2 COURSES

SELECT TWO DISHES

CHOOSE A SMALL PLATE AND A LARGE PLATE,
OR A LARGE PLATE AND A DESSERT FROM THE MAIN
MENU

65^{PP} | 3 COURSES

SELECT THREE DISHES

CHOOSE A SMALL PLATE, A LARGE PLATE AND A
DESSERT FROM THE MAIN MENU

* DISHES AVAILABLE EXCLUDE SCALLOPS AND MARKET FISH.
GREENS AND SIDES ARE ADDITIONAL.

DESSERT MENU

NECTARINE, PISTACHIO & COCONUT
YOGHURT PAVLOVA (GF) (VG)

15

HONEY-BAKED PEACHES, ALMOND PRALINE,
MASCARPONE (GF) (VG)

15

VANILLA PANNACOTTA
VINO COTTO, FIGS (GF) (VG)

15

CHEESE BOARD ^{GF ON REQUEST}
SELECTION OF SOFT & HARD CHEESES
FROM SMALL REGIONAL PRODUCERS

29

MARKET GRILL

Pialligo

Have you experienced Market Grill yet?

Showcasing produce from our select group of passionate farmers and fisherman. Meticulously sourced, lovingly prepared and simply kissed with flames.

It's charcoal and wood cooking at its finest.

PIALLIGO

FARM SHOP CAFÉ

The Cafe showcases produce from the Estate on the menu and on the shelves - seasonal brunch and lunch, great coffee, as well as Smokehouse products and Estate grown preserves to take home with you, and more. Plus, a kids sensory playground!

12 Beltana Rd, Pialligo
thefarmshopcafe.com.au

COCKTAILS

20

Fig Spritz
Jacoulot Fig liquor, Sparkling Wine

Ananas Surprise
Jacoulot Tea-Passion and Raspberry Liquor, Spiced Rum, fresh lime, pineapple juice

Golden Bijou
Four Pillar Dry Island, Dolin Dry Vermouth, Yellow Chartreuse, lemon twist

South Side
Herno old tom Gin, lemon juice, fresh mint

Nut so old Fashion
Jacoulot Hazelnut liquor, The Silkie Irish Whiskey, choc and Angostura Bitter

Horsey Mary
Kew Organic Horse Radish Vodka, tomato juice, seeded mustard, lemon juice, Pialligo Smoked Salt

Melly Margarita
La Gritona Tequila Reposado, Kew Orangery Triple Sec, fresh lime

Espresso Martini
Underground Caramel Vodka, Espresso, Mr Black Coffee Liqueur

*All garnishes are picked with love directly from our garden

BEER & CIDER

CRAFT BEER ON TAP

Bentspoke Barley Griffin Ale

11

BEER

Capital Brewing Summit XPA Canberra ACT

11

Peroni Nastro Azzuro Italy

10

James Boag's Premium Light Tasmania

5

CIDER

Batlow Cloudy Apple Cider

10

Batlow NSW

SOFT

Orange or Apple Juice

6

Soft Drinks

6

Coke, Coke Zero, Lemonade, Lemon Lime and Bitters, Ginger Beer, Soda Water, Tonic Water

Sparkling Mineral Water (per person)

6

Light Me Up

Forestberry, Wattleseed, Apple, Green Tea
(Mocktail by Altina drinks)

12

La Vie En Rose

Organic hibiscus, organic pink rose petals and sweet orange
(Mocktail by Altina drinks)

12

COFFEE

The Cats Pyjamas by Seven Miles Roasters

Black espresso

4.5

Long black

4.5

Milk based

5

Flat white, Cafe Latte, Cappuccino, Macchiato, Piccolo

Iced Coffee with milk

5

*Soy Milk, Almond Milk and Decaf Coffee available

TEA

Hand-blended by Mikhaila from Tea Garden Co.

7

Pure Pialligo

Blended for us, English Breakfast with a hint of smoke stone fruits and apple

Good Morning London

Premium English Breakfast, if Queen Lizzie was visiting this would be the tea!

Sir Earl

Perfect Earl Grey, Bold black tea with citrus, bergamot

Vermont Chai

Spicy chai based on Indian Assam Tea with the sweetness of the maple

Pyjama Party

Delicate Herbal Tea of Spearmint and peppermint

Violet Town

Floral herbal tea blend of chamomile, lavender rose and warmth of Turmeric

Vanilla Jazz

Traditional Chinese Green Tea paired with jasmine blossoms and French vanilla