



PepperGreen

— ESTATE —

SOUTHERN HIGHLANDS

CELLAR DOOR ♦ VINEYARD ♦ OLIVE GROVE

Welcome

PepperGreen Estate was created to deliver exceptional wines and food to be enjoyed by all near and far.

We have a Cool Climate Vineyard with over thirteen varietals and established Olive Grove producing our Extra Virgin Olive Oil both located in Canyonleigh part of the Southern Highlands.

Immerse your taste buds in a sensory experience that our head chefs Mark Chance and James Thompson have created with a modern cuisine featuring our Extra Virgin Olive Oil (EVOO) throughout the menu. Our chefs use the freshest ingredients and have sourced local produce as much as possible.

Our Cellar Door team have perfectly matched our seasonal menu with our premium wine selection.

We invite you to sample our selection of wines at our Cellar Door.

Please note:

10% surcharge applies on Sundays and public holidays

Menu selection subject to change without notice



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— Breakfast —

Served daily until 11am

Coconut bread with honeycomb butter 11.5
and caramel sauce

Crisp potato rösti, bacon, tomatoes 21.5
and poached eggs

Gruyère and herb omelette, 23
rocket and sourdough toast

Spanish eggs, capsicum, chilli jam, 24
chorizo and sourdough toast

Salmon, scrambled eggs, avocado, 24
lemon and sourdough toast

Eggs, your way on sourdough toast 14
**Fried, scrambled or soft poached*

Add Extra

Salmon 6.5

Eggs, bacon, chorizo, potato rösti,
mushrooms, roast tomato, avocado, salsa 4.5

Toast 3.5

***All savoury breakfast is served with
PepperGreen Estate Extra Virgin Olive Oil emulsion
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Starters

PepperGreen Estate Extra Virgin Olive Oil and sourdough 9
add olives 8

GF on request

Entrees

Seared scallop “Moussaka”, eggplant, taramasalata, 28
tomato and basil (*GF, DF*)

2019 Berrima Blush 11 glass/40 bottle

Duck liver parfait with sourdough 21
and cornichons (*GF on request*)

2017 Pinot Noir CCSH 16 glass/60 bottle

Gravlax of salmon, brioche, pickled cucumbers, 24
crème fraiche and beetroot (*GF on request*)

2019 Dry Riesling 11 glass/43 bottle

Spicy lentil dhal, steamed rice, warm naan bread, 21/27
chutney and yoghurt (*V*)

2018 Chardonnay 13 glass/50 bottle

King prawns, chilli, lime leaves, sprouts, 25
lemon and fried shallots (*GF, DF*)

2018 Pinot Gris 13 glass/45 bottle

Marinated spatchcock, soft polenta 27
and tunnel mushroom ragout (*GF*)

2017 Pinot Noir CCRC 12 glass/45 bottle

*EVOO - PepperGreen Estate Extra Virgin Olive Oil





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Mains

House made gnocchi, veal ragout, tomato and 35
parsley with parmesan
2018 Tempranillo 12 glass/47 bottle

Casarecce pasta, tomato, eggplant and 33
ricotta with parmesan (V)
2018 Merlot 13 glass/53 bottle

Corn fed chicken biryani, curry leaves, pilaf rice, 37
naan and raita (GF on request)
2018 Chardonnay 13 glass/50 bottle

Crisp skin pork belly salad, yoghurt, tahini dressing, 38
pine nuts, currants with greens, harissa, chilli and basil (DF on request)
2018 Cabernet Sauvignon 15 glass/50 bottle

Warm salad of duck confit, potatoes with orange, 37
almonds, endive and Pinot Noir dressing (GF,DF)
2018 Pinot Noir 16 glass/60 bottle

Pan fried beef tenderloin, twice cooked crushed potatoes, 41
Café de Paris butter and asparagus (GF, DF on request)
2017 Shiraz CCSH 15 glass /55 bottle

GF - Gluten Free V - Vegetarian
DF - Dairy Free

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—— Shared Main ——

Please ask our friendly staff for today's shared main

For 2 60 For 4 115

—— Share Board ——

Chef's Tasting Board 59

A selection of entrées and salads with sourdough

—— Cheese Boards ——

2 piece cheese with lavosh and sourdough 23

3 piece cheese with lavosh and sourdough 28

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— Sides —

Steamed greens 9

Garden salad 9

Potato rösti 9

— Kids' Menu —

Southern fried chicken tenderloin and chips 14

Prawn cutlets and chips 14

Spaghetti with creamy cheese sauce 14

— Desserts —

Lemon curd brulée, lemon shortbread and citrus salad 15

Flourless chocolate cake, star anise with
red wine ripple ice cream (GF) 15

Apple tarte tatin with cinnamon EVOO ice cream 15

White chocolate and raspberry mille-feuille 15
with crème anglaise

Vanilla and buttermilk panna cotta with berry compote, 15
almond praline and strawberry ice cream (GF)

PepperGreen Estate EVOO ice cream or sorbet (GF, DF on request) 9

***EVOO - PepperGreen Estate Extra Virgin Olive Oil**

***Please ask the staff for the flavour of the day**

Please note:

Kids' menu available for children under 12 years

Cake service of \$4.50pp applies if supplying own cake



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Available until 4pm

———— Shared Main ————

Please ask our friendly staff for today's shared main

For 2 60 For 4 115

———— Cheese Boards ————

2 piece cheese with lavosh and sourdough 23

3 piece cheese with lavosh and sourdough 28

———— Desserts ————

Apple tart tatin with caramel ice cream and caramel glaze 15

Flourless chocolate cake, star anise and 15
red wine ripple ice cream (GF)

White chocolate and raspberry mille-feuille with crême anglaise 15

PepperGreen Estate EVOO ice cream or sorbet (GF, DF on request) 9

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