



SIDEWOOD

ENTREES

garlic & rosemary focaccia, warmed local olives (vg/gla) | 14

charcuterie selection of artisan cured meats, pickles, focaccia (gla) | 32

2015 sidewood chloe cuvée, g 17

chargrilled S.A. baby octopus, romesco, slow-roasted heirloom tomatoes (gl/df) | 22

2011 sidewood estate pinot blanc, g 12

toasted brioche, sauteed mushrooms, truffle brie, moppinga shiraz butter (v) | 20

2021 sidewood estate rosato, g 12

panfried aphrodite halloumi, beetroot, preserved lemon relish (gl) | 21

2011 sidewood estate pinot gris, g 12

seared yellowfin tuna, soba noodles, sesame, soy dressing, avocado (dl) | 22

2008 sidewood moppinga fun's blanc, g 15

saffron potato & chard crepe, tea smoked kingfish, crème fraiche (gl) | 21

2015 sidewood israeli beer d'ingressó, g 17



SIDEWOOD

MAINS

salt polenta, shaved truffle, jerusalem artichoke, herb mascarpone, parmesan (gl) | 40
2021 sidewood estate pinot noir, gl 15

chicken, leek & taleggio pie, sour cream pastry, dijon cream | 38
2021 sidewood estate chardonnay, gl 12

crispy pork belly, celeriac puree, bacon fat & balsamic vinaigrette (gl) | 40
2020 sidewood estate cabernet pinot noir, gl 15

seared venison fillet, garlic mushroom orecchiette, porcini dust, cavolo nero (dl) | 42
2020 sidewood label pinot noir, gl 15

market fish, buttered dahl, eggplant chutney, onion bhaji | 39
2019 sidewood maadringi chardonnay, gl 15

twice-cooked beef short ribs, red curry, steamed rice, asian herbs (dl/gl) | 42
2019 sidewood la d'china blanc, syrah, gl 15

butcher's cut, chargrilled, roasted garlic butter, black garlic, black salt (gl) | POA
2013 sidewood maadringi shiraz, gl 15

SIDES

mac & cheese (v) | 12

salt and vinegar baby brussel sprouts (gl/v) | 14

salad greens, granny smith, avocado, goats cheese, apple cider vinegar (gl/v) | 14

steamed broccolini, hazelnut butter (gl/v) | 14

crispy fried potatoes, smoky tomato sauce, aioli (gl/v) | 13

all wine and beer are fully allergen free unless otherwise stated
all gluten is kept to a level of less than 10ppm maximum



SIDEWOOD

PIZZAS – 11 inch

available until 3pm weekdays & all day on Fridays & weekends

margherita, sugo, mozzarella, basil (v) | 20

prosciutto, sugo, stracciatella, salsa verde, mozzarella | 28

roasted kipfler potato, rosemary, garlic, three cheeses (v) | 26

wood oven roasted broccolini, anchovy, mozzarella, fontina, chilli, garlic | 27

pepperoni, sugo, olives, mozzarella, oregano | 28

roasted cauliflower, garlic, mozzarella, capsicum & pomegranate salsa (v) | 26

fried eggplant, sugo, parmesan, mozzarella, chilli, basil (v) | 27

(g)l bases. vegan cheese available add 3

KIDS MENU

shoestring fries (g/v) | 11

mac & cheese (v) | 12

ham & cheese pizza (gla) | 15

fried chicken & chips | 15

crumbed fish & chips | 13



SIDEWOOD

DESSERT

winter spiced ice cream sandwich, roasted rhubarb, gingerbread 16	
warm chocolate pudding, cider poached pear, russian caramel (gl) 16	
pecan maple tart, crème fraiche ice cream, banana crunch 16	
medjool date crème brulee, coffee crostoli (g/a) 16	
allogato with hahndorf gelato, espresso, kahlua / frangelico / baileys (gl/vga) 16	
cheese 30gm, served with quince paste, muscateles, crackers (g/a)	2 cheeses 22
	3 cheeses 30

AFTERS

veneziano espresso coffee (lw,cap,lat,sb,lb,mac)	4 mug 5
chai latte	4 mug 5
hot chocolate	4 mug 5
soy, lactose free & almond milk available on request	.80 extra
pot of loose-leaf tea	5
earl grey, english breakfast, peppermint, chamomile, lemongrass/ginger, green	

TO FINISH

sidewood museum release lawny '22 years old'	16 75
hahndorf hill winery "green angel" gruner veltliner late harvest	12
montenegro over ice with fresh orange	10
okar over ice with fresh pink grapefruit	10
baileys on ice	10
laphroaig select	14
lagavulin 16 y.o.	19