

2 COURSE 68 PP

ENTRÉE | MAIN

MAIN | DESSERT

3 COURSE 68 PP

ENTRÉE | ENTRÉE | DESSERT

3 COURSE 85 PP

ENTRÉE | MAIN | DESSERT



SIDEWOOD

ENTREES

garlic & rosemary focaccia, warmed local olives (vg/gfa)

charcuterie selection of artisan cured meats, pickles, focaccia (gfa)

(per 2 ppl)

2015 sidewood chloe cuvée gl 13

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

2020 sidewood estate pinot blanc, gl 11

toasted brioche, sauteed mushrooms, truffle brie, mappinga shiraz butter (v)

2021 sidewood estate rosato, gl 11

panfried aphrodite halloumi, beetroot, preserved lemon relish (gf)

2021 sidewood estate pinot gris, gl 11

seared yellowfin tuna, soba noodles, sesame, soy dressing, avocado (df)

2020 sidewood mappinga fumé blanc, gl 14

saffron potato & chard crepe, tea smoked kingfish, crème fraiche (gf)

2015 sidewood isabella sparkling rosé, gl 13

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SIDEWOOD

MAINS

soft polenta, shaved truffle, jerusalem artichoke, herb mascarpone, parmesan (gf)

2021 sidewood estate pinot noir, gl 11

chicken, leek & taleggio pie, sour cream pastry, dijon cream

2021 sidewood estate chardonnay, gl 11

crispy pork belly, celeriac puree, bacon fat & balsamic vinaigrette (gf)

2020 sidewood estate 'oberlin' pinot noir, gl 12

seared venison fillet, garlic mushroom orecchiette, porcini dust, cavolo nero (df)

2020 sidewood 'abel' pinot noir, gl 13.5

market fish, buttered dahl, eggplant chutney, onion bhaji

2019 sidewood 'mappinga' chardonnay, gl 14

twice-cooked beef short ribs, red curry, steamed rice, asian herbs (df/gf)

2018 sidewood 'old china hand' syrah, gl 16

butcher's cut, chargrilled, roasted garlic butter, black garlic, black salt (gf)

(Incl. \$5 surcharge)

2013 sidewood 'mappinga' shiraz, gl 28

SIDES

mac & cheese (v) | 12

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

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

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

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

please advise any food allergies or dietary requirements
bills can be split equally, to a maximum of 4

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SIDEWOOD

PIZZAS – 11 inch

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

margherita, sugo, mozzarella, basil (v)

prosciutto, sugo, stracciatella, salsa verde, mozzarella

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

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

pepperoni, sugo, olives, mozzarella, oregano

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

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

(gf bases, vegan cheese available)

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SIDEWOOD

KIDS MENU | 25 (12 and under)

Includes main, dessert and soft drink

MAIN

mac & cheese (v)

ham & cheese pizza (gfa)

fried chicken & chips

crumbed fish & chips

DESSERT

vanilla ice-cream, gummies, chocolate or strawberry topping

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SIDEWOOD

DESSERT

pistachio & almond baklava, rosewater muhallabia, poached stone fruit

warm chocolate pudding, cider poached pear, russian caramel (gf)

pecan maple tart, crème fraiche ice cream, banana crunch

medjool date crème brulee, coffee crostoli (gfa)

affogato with hahndorf gelato, espresso, kahlua / frangelico / baileys (gf/vga)

cheese 30gm, served with quince paste, muscatels, crackers (gfa)

AFTERS

veneziano espresso coffee (fw,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 tawny '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