



Great Wine Capitals

GLOBAL NETWORK | A WORLD OF EXCELLENCE

'Best Wine Tourism Restaurant of 2023'
Sidewood Estate



SIDEWOOD

CHEFS SELECTION 55PP
SHARED STYLE

VEGETARIAN MENU

roast Jerusalem artichoke, hazelnuts, artichoke puree, kalette chips
(vg/ve)

gnocco fritto, La Stella burrata, confit cherry tomato, apple
balsamic (gfa/vga)

masterstock Oyster mushroom, roast pumpkin puree, baby beets,
crispy enoki (gf/df)

pan fried gnocchi, roast butternut, confit tomato, Jerusalem
artichoke chips

Brussel sprouts, fire roasted baba ganoush, freekeh tabbouleh,
pomegranate

please advise of any food allergies or dietary requirements. Although every precaution is taken to prevent cross contamination, our kitchen does use allergen ingredients and trace amounts may be present.

bills can be split equally, to a maximum of 6