



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

Smoked almond dolma, whipped hummus, preserved lemon, cranberries with focaccia (v / gf)

La Stella burrata, pangratto, fire roasted pepperonata, basil with gnocchi fritto (gfa/vga)

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

Pan fried gnocchi, roast butternut, confit tomato, lotus root chips

Fire roasted brussels, harissa labne, freekeh tabbouleh

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