

**Small Plates**

<b>Anchovies</b>	<b>21</b>
Crusty Bread, Smoked Tomato	
<b>Mount Zero Olives</b>	<b>9</b>
Fermented Garlic, Lemon Thyme (vg,gf,df)	
<b>Todays Bread</b>	<b>10</b>
Cultured Coppertree Farm Butter, Sea Salt	
<b>Half Shell Scallops Over Coals (4)</b>	<b>24</b>
Kosho Butter, Herb Oil (gf)	
<b>BBQ Baby Carrots</b>	<b>18</b>
Macadamia Cream, Smoked Heritage Pepita Crumble (vg,gf,df)	
<b>Yellow Tail Kingfish Crudo</b>	<b>24</b>
Pickled Green tomato, Fermented Cucumber, Smoked Cultured Cream (gf)	
<b>Burrata</b>	<b>26</b>
Pickled Grapes, Fennel, Basil, Brioche (v)	
<b>Beef Tartare</b>	<b>26</b>
Shoyu Cured Egg yolk, Shallot, Capers, Ash Oil, Chervil, Wagyu Fat Toast (gf)	
<b>Brisbane Valley Quail Legs (6)</b>	<b>22</b>
Fermented Chilli, Citrus Gel (df,gf)	
<b>Lamb Ribs</b>	<b>17</b>
Fermented Colony Honey, Lemon Myrtle Dukkha, Paprika (gf,df)	
<b>Local Charcuterie</b>	<b>34</b>
With Traditional Accompaniments	
<b>Side Plates</b>	
<b>Fire Roasted Brussel Sprouts</b>	<b>18</b>
Pomegranate, Vin Cotto (vg,gf,df)	
<b>Seasonal Spring Salad</b>	<b>16</b>
Seasonal produce, Pea Shoots, Radish, Whey Vinaigrette (vg,gf,df)	
<b>Twice Cooked Potato</b>	<b>14</b>
Salt and Sherry Vinegar, Truffle Mayonnaise (v,gf,df)	

**Large Plates**

<b>Almond Fed Pork Belly</b>	<b>38</b>
Yuzu Kosho, Cultured Crème, Greens, Shoyu Jus (gfo)	
Pair with: CW 2021 Shiraz, Barossa Valley, SA	
<b>30 Day Dry Aged Striploin 250g</b>	<b>44</b>
Smoked Potato, Salsa Verde, Salt Bush, Jus (gf,df)	
Pair with: CW 'The Fog', SA	
<b>Market Fish</b> (Please see waiter for today's Fish)	<b>40</b>
Sweet & Sour Baby Beetroot, Smoked Coconut Labneh, Cucumber Oil (df,gf)	
Pair with: CW Chardonnay, Margaret River, WA	
<b>Fire Roasted Yams</b>	<b>29</b>
Lychee, Green Chilli, Coconut, Mixed Herbs (df,vg,gf)	
Pair with: CW Vermentino, SA	
<b>House Pasta</b>	<b>28</b>
Garlic, Chili, Pea, Asparagus (v)	
Pair with: CW Sav	
<b>Sweet Plates</b>	
<b>Hunter + Gathered 70% Chocolate</b>	<b>17</b>
Textures of Raspberry (df)	
<b>Condensed Milk Panna Cotta</b>	<b>16</b>
Rosemary, Kiwi, Peach, White Chocolate Crumb	
<b>Baklava</b>	<b>16</b>
Mocha Ganache, Pistachio, Rainforest Honey (gf)	
<b>2   3 Cheese Selection</b>	<b>22 34</b>
With Traditional Accompaniments	
<b>Chef's Feast</b>	<b>85pp</b>
Can't Decide? Let us do the work for you.	
A journey of our chef's favourite dishes (min. 2 people)	

At City Winery, cooking over fire is a cornerstone of our kitchen – nearly every dish has been touched by fire in some way. Our chefs are passionate about supporting local producers wherever we can, using all the produce to minimise food waste.

Please note a 1% surcharge will be added to credit card transactions and a 15% surcharge applies on all public holidays.