



Our menu is designed for sharing but if you want to create your own culinary adventure, go for it!

### Long Lunch

Relax & let us feed you.

House Bread + saltbush butter to start

4 plates for 44 pp + optional matching wines 24pp

6 plates for 62 pp + optional matching wines 30pp

### To Share

Bush DeVine Platter, a chefs selection of meats, cheese, chutneys & condiments - 30

Your choice of 2 cheeses, seasonal accompaniments -24  
+ additional Cheese – 8

### Small Plates

House bread, saltbush butter - 3 pp

- ● Hiramasa Kingfish sashimi, pickled shitake, sesame, fingerlime - 22  
Our Suggestion | Polish Hill River Riesling

- ● Broccolini, jerusalem artichoke, refrito, succulents - 18  
Our Suggestion | Polish Hill River Chardonnay

- Blackened cos, white anchovy, muntrie, roasted chicken veloute - 19  
Our Suggestion | Watervale Semillon

- Young leek, Boston Bay mussel butter, Geraldton wax, roe - 20  
Our Suggestion | Polish Hill River Chardonnay

Chicken liver parfait, pepperberry, cornichons,  
rainforest cherry - 19

Our Suggestion | Polish Hill River Shiraz

### Larger Plates

- Eucalypt smoked wagyu brisket, sweet potato, parsley salad - 37  
Our Suggestion | Polish Hill River Shiraz
- Caramelised pork belly, pickled papaya, desert lime, chilli, peanuts - S 20 / L 32  
Our Suggestion | Trillians Sparkling Red
- Saltbush Gnocchi, greens, salsa verde, barilla - 30  
Our Suggestion | Polish Hill River Riesling
- Whole Master stock Greenslades chicken, native spinach, davidson plum, chilli jam - 80 (to be shared between 3-4)  
half - 45 (to be shared between 1-2)  
Our Suggestion | Watervale Grenache Rose

### On The Side

Crunchy spiced chips served with Bushies Aioli - 9

- ● Quinoa salad, pumpkin, chevre, saltbush - 10
- ● Grilled zucchini, tahini yoghurt, native currant molasses, pinenuts - 10

### To Finish

Spring berries in botrytis, almond, rivermint, native hibiscus - 16  
Our Suggestion | 2017 "Alison" Botrytis Riesling

Dark chocolate mud cake, wattleseed, orange - 16  
Our Suggestion | NV 'Out of the Shed Muscat'

(Gluten free dessert options available)

Located in Paulett Wines Cellar Door

752 Jolly Way . POLISH HILL RIVER . SA . 5453

Open 7 Days 11am – 4pm

Bookings Phone (08) 88434328 | [www.paulettwines.com.au](http://www.paulettwines.com.au)

Our talented Chef is able to adjust the menu to suit any dietary requirements.  
Please let our wait staff know and they can advise more options.

● Gluten free | ● Dairy Free | ● Vegetarian