



AUTUMN WINTER MENU

FARM TO TABLE

Our own Pumpkin & Prosciutto Soup

home made bread

\$20

-Sev Rose Arancini Balls

with Homemade Napoli sauce GF VO

\$20

Sev Garden Rocket, Eggplant, Pumpkin, Feta Salad GF

scattered with Moroccan Chicken

\$22

Chicken in Golden Sev Chardonnay Parcels

with our own asparagus in caramelized shallot sauce

\$24

Yearling Beef in Sev Merlot

with balsamic broccolini, on local dutch cream potatoes

\$27

“Fools Gold” Chocolate Cake

You'll never believe that it's Gluten Free!!

\$10

Sarabah Estate Cheeses

1, 2 or 3 cheeses w truffle sopressa, warm toasts & walnuts

\$20 . \$25 . \$30

*Please speak to us if you have any dietary requirements and we will try our best to accommodate
nuts are used in our kitchen, we cannot guarantee zero cross contamination, please let us know
about allergies*

S A R A B A H E S T A T E V I N E Y A R D