



Bistro Menu

Grazing

Sarabah Picnic

\$75

Grazing board, decadent dessert and bubbles for two

Marinated Olives

\$14

Bush lemon, garlic, oregano

Charcuterie Board

\$38

Chef's selection of sliced cured meats, house-made dips, pickled vegetables, marinated olives, candied nuts, fresh seasonal fruit, lavosh and toasted seedy bread.

Add your choice of SEV cheese

1 Cheese \$6, 2 Cheeses \$12, 3 Cheeses \$16

Toasted Sourdough with Chef's selection of Dips

\$16

Freshly made

Signature Baked Black Truffle Brie

\$23

Toasted Sourdough (Allow 30 minutes)

SEV Farmer's Board

1 cheese \$20, 2 cheeses \$27, 3 cheeses \$35

Pickled SEV vegetables, seasonal fruit, lavosh / toasted seedy bread

Add SEV burnt fig paste for \$6, Add cured meats \$12

Mains



Grilled Eggplant Cannelloni (VG, GF) \$32

Ricotta, pine nuts, thyme, reggiano, smoked tomato sauce,
seasonal garden greens (Recommended pairing - 2018 Merlot Rosé)

Applewood Smoked free-range Chicken Breast (GF) \$34

Stuffed with SEV creamy feta, sweet potato puree,
red quinoa tabbouleh, watercress salad, lemon glaze
(Recommended pairing - Sparkling Brut)

Signature Black Angus Beef Fillet (GF) \$38

Pan-seared fillet, duck fat potatoes, mushroom pâté,
Shiraz beef jus, seasonal garden greens
(Recommended pairing - Organic Shiraz)

Market Fish of the Day

Please ask our friendly staff. Market pricing.

That's not all, please ask our friendly staff for our specials

Dessert

Freshly Baked Scones \$14/2PCS

SEV strawberry and Merlot jam, fresh cream

Fool's Gold Dark Chocolate Cake (GF) \$14

24K Gold flakes, fresh cream, seasonal berries

Affogato \$14

Home-made SEV vanilla bean gelato, espresso, Nocello liqueur

Freshly Baked Profiteroles \$14

SEV vanilla gelato, dark chocolate sauce, seasonal berries