

DIONYSIA

WINE HOUSE & RESTAURANT



WINTER

MALT LOAF, CULTURED BUTTER 5EA
SYDNEY ROCK OYSTER; NATURAL, NATIVE MIGNONETTE 6
BUTTERMILK FRIED, DAVIDSON PLUM 8
PATÉ, FRENCH TOAST, PINOT NOIR 9

MARGINS MUSHROOMS, BUCKWHEAT 8
CELERIAC PAVE, BUSH TOMATO, STOUT 9
LEEK, HUNTER BELLE BRIE SCOTCH EGG 8
PIGS HEAD, NECTARINE 10

MACMASTERS LOBSTER "ECLAIR" 14

TERRIGAL BONITO, RHUBARB, SHISO 20

GOLDEN BEETROOT, HAY, QUINCE, MACADAMIA 19

WILD SHOT VENISON, MULBERRY, NATIVE THYME 21

MUDCRAB, MANGROVE MOUNTAIN APPLE, SHISHITO PEPPERS 26

WILD SALMON, CENTRAL COAST VANILLA, BEETROOT 24

POPCORN VEAL SWEETBREADS, WATTLE SAP 24

HAWKESBURY RIVER DUCK CROWN, RED GUM 54

KULNURA SUCKLING PIG, QUANDONG 48

JURASSIC QUAIL, CUSTARD APPLE 42

TERRIGAL SNAPPER, 45

SAVOY CABBAGE, BLACK GARLIC, BUTTERMILK 35

GAME CHIPS 12

WARRIGAL GREENS À LA FRANÇAISE 12

CARROTS, BRANXTON PECANS 12

CHEDDAR PARFAIT, VERJUS, NATIVE "SPECULOOS" 14

WATTLESEED, BURNT HONEY BOMBE ALASKA 20

ORANGE, CHEVRE, SOURDOUGH "ROLY POLY" 18