



Mother's DAY



THE MENU

WELCOME SNACKS

HOUSE MADE KOREAN BREAD

nori butter, confit ssamjang, kimchi jam

SMOKED CHICKEN

locally sourced free range chicken, smoked
served with

ASIAN HERB SALAD

with housemade kimchi

&

MUNGBEAN

with crispy chicken

SOUTH EAST ASIAN BEEF RIBS

locally sourced beef ribs, dark chocolate,
macadamia
served with

MASH POTATO

with ashed leek

&

RICE NOODLE SALAD

house made pickle salad, peanut

see sides and sweets menu to add additional sides
or a choice of dessert



Customers with food allergies, please be aware that our food may contain or come in contact with common allergens. Please note minimal garlic, onion & soy is used and required in creating our dishes. The kitchen will endeavor to cater for all dietary needs advised when booking, or on the day. credit card surcharge processing fees apply to all major credit cards



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VEGETARIAN MENU

WELCOME SNACKS

HOUSE MADE KOREAN BREAD

nori butter, confit ssamjang, kimchi jam

ALL ABOUT CAULIFLOWER

cauliflower served three ways
chargrilled, pickled, sauteed

MISO GLAZED PUMPKIN

served with lentil ragu, pepitas
&

MASH POTATO

with ashed leek
&

RICE NOODLE SALAD

house made pickle salad, peanut

see sides and sweets menu to add additional sides
or a choice of dessert

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HOWARD
VINEYARD

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SIDES

EGGPLANT TEMPURA - \$23

dark chilli sauce, sour cream, chive

CHARGRILLED BROCCOLINI - \$16

rubus glaze, smoked almond

TRIPLE COOKED POTATOES - \$16

lime aioli, vinegar salt

DESSERTS

THE BEST BROWNIE IN THE HILLS - \$18

jenny's signature brownie served with
citrus gel, lemon sorbet

AFFOGATO - \$15

vanilla bean icecream, espresso, liqueur

PISTACHIO + MIXED BERRY TART - \$18

[GF, V+]



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YOUNG ADULTS MENU

recommended for ages 17 and below

CHOICE OF MAIN + DESSERT - \$30PP

SOUTH EAST ASIAN BEEF RIBS + MASH POTATO

locally sourced beef ribs, dark chocolate, macadamia

SMOKED CHICKEN

served with asian herb salad & mungbean, crispy chicken

MISO GLAZED PUMPKIN

served with lentil ragu, pepitas and mash potato, ashed leek

DESSERT

THE BEST BROWNIE IN THE HILLS

jenny's signature brownie, citrus gel, lemon sorbet

KIDS MENU

recommended for ages 10 and below

CHOICE OF MAIN WITH CHIPS + DESSERT - \$20PP

CHICKEN NUGGETS + CHIPS

crumbed chicken served with chips

[Young Adult serving size - add \$10, includes dessert Brownie]

JUST CHIPS + DESSERT - \$15

chips with side of sauce

DESSERT

KIDS ICECREAM WITH TOPPINGS

vanilla icecream served with chocolate or strawberry topping

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HOWARD
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High Tea



A GLASS ON ARRIVAL

choose a complimentary glass of sparkling or wine from the howard vineyard range, beer or cider

SAVOURY BITES

ham & cheese croissant
prawn & casava
gourmet pie
sweet potato croquette
salmon tart
assortment of finger sandwiches:
herb mayo & poached chicken
creamy egg

SWEET TREATS

house made scones with jam & cream
assortment of macaroons
the hills best brownie
sweet danish pastry

TEA

unlimited tea included
english breakfast | earl grey | green | chamomile | peppermint
milk: full cream | almond | soy | oat

SOFT DRINK | JUICE

one choice included for u18 guests instead of glass on arrival
soft drink: coke | lemonade | coke no sugar
juice: orange | pineapple | apple

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