



BALANCING
HEART
VINEYARD

MENU

Pea Soup

With lemon & thyme cream, crunchy prosciutto & sourdough
(GFO, DFO, VO, VGO)

Balancing Heart Pinot Gris

Pepperoni Pizza

Made on a traditional base with Napolitano sauce, our signature
cheese blend and pepperoni (GFO, DFO)

Balancing Heart Montepulciano

Marinated Vegetable & Fresh Herb Pizza

Potato, roasted red pepper, marinated eggplant, zucchini &
caramelised onion (GFO, DFO, VO)

Balancing Heart Viognier

Beef, Double Smoked Bacon & Roasted Vegetable Pizza

House roasted premium beef, bacon & roasted vegetables
(GFO, DFO)

Balancing Heart Rock Shiraz

Apple Crumble Dessert Pizza

Homemade sweet base with fresh cinnamon apples, streusel
crumb topping & a drizzle of caramel

Balancing Heart Liqueur Muscat



Grazing the
Granite Belt



MENU

Antipasto Board

Featuring local gourmet food from producers including Greedy Me Gourmet, The Folly Truffles, Cypress Ridge Produce, Stanthorpe Cheese, and much much more!

2023 GFM - Giallo, Fiano, Malvasia

Cheese Board

Featuring Stanthorpe Cheeses with an array of complimentary condiments

2021 Shiraz Durif

Dessert

Tim Tam Slam featuring

White Liqueur Muscat



**Grazing the
Granite Belt**



MENU

Chicken & Tarragon Penne

White wine infused creamy chicken & aromatic tarragon penne with garlic parmesan crumb (GF)

2023 Viognier

Duck & Port Pie

Served with truffle potato gratin

2022 Shiraz

Grazing platter for 2 (2 vouchers)

Assorted cheeses, antipasto, marinated olives, Blue Pot Pantry nectarine & chilli dip, onion jam, crackers (GFO)

2022 Chenin Blanc

Puttanesca Penne

Tomato, capers, black olives, garlic & fresh kitchen garden herbs (GF, V)

2008 Cabernet Sauvignon

Apple & Berry Crumble

Heartwarming Autumn dessert served with ice cream

2024 Rose



**Grazing the
Granite Belt**

**DEAR
VINCENT**

MENU

Porchetta & Salsa Verde Focaccia

House made focaccia stuffed with porchetta
& lashings of salsa verde

Dear Vincent 2023 Pinot Gris (skin contact)

Mushroom Ragu

Medley of mushrooms slow cooked in a Marsala cream served
with house-made fettuccine (V, GFO)

Dear Vincent 2023 Viognier

Lamb Ragu

12 hour braised, locally sourced lamb served with house-made
fettuccine (GFO)

Dear Vincent 2021 Shiraz Viognier

Tiramisu

Rosa's house-made tiramisu

Dear Vincent 2023 Field Blend Pet Nat



**Grazing the
Granite Belt**



MENU

Salmon Croque Madam

Smoked salmon nestled in a buttery Zest Bakery croissant filled with creme cheese and fresh cucumber slices

Heritage Estate Pinot Grigio

Pasta and Pesto

Perfect al dente pasta with a vibrant pesto sauce, accented with roasted pine nuts & walnuts, topped with a shower of parmesan cheese (VG)

Heritage Estate Verdelho

Angus Beef Eye Fillet

Premium cut of beef, slow cooked for 16 hours, sweet mashed potato with leek infused verdant oil, rich beef demi-glaze & fresh scallion curls (GF)

Heritage Estate Shiraz, Mourvedre, Grenache

Duck Breast with Berry Sauce

Succulent duck breast glazed with a blackberry & raspberry reduction, roasted vegetables cooked in duck oil, side of our special pate royal (GF)

Heritage Estate Rabbit Fence Merlot & Cabernet

Lemon Meringue Tart with fresh Passionfruit

Tangy lemon curd filling, encased in a buttery, flaky tart shell. crowned with a layer of airy French meringue, lightly whipped to perfection & gently baked golden, enhanced with fresh passionfruit (VG)

Heritage Estate Shades of White Liqueur



**Grazing the
Granite Belt**



The Folly Truffles

MENU

Truffle & Three Cheese Toastie

Truffle bechamel with parmesan, pecorino & cheddar
on Zest Bakery sourdough

*Jester Hill Wines 2022 Touchstone Roussanne or
Joker's Gin - Roussane*

Truffle & Three Cheese Toastie with Ham

Truffle bechamel with parmesan, pecorino & cheddar with local
triple-smoked leg ham on Zest Bakery sourdough

*Jester Hill Wines 2021 2 Fools Trinculo or
Giacalemono - Roussanne & Bitter Lemon*

Truffle & Three Cheese Toastie with Wagyu

Truffle bechamel with parmesan, pecorino & cheddar with local
wagyu patty with The Folly Truffle mustard on Zest Bakery sourdough

*Jester Hill Wines 2019 'Jane Foole' Cabernet Merlot or
Giacamo Gin - Petit Verdot & Tonic Water*

Mixed Berry Pannacotta

Served with fresh whipped cream & Ashbern Farm strawberries (GF)

*Jester Hill Wines 2023 Gold Roussanne
or Ginger Gin - Roussanne & Ginger Beer*



Grazing the
Granite Belt



MENU

Salt & Pepper Calamari Salad

Lightly coated calamari served on mixed lettuce, cabbage, cucumber, apple, roasted walnuts, spring onion salad, dressed w Jamworks Berries Galore Dressing (GF & DF)

Ridgemill Estate Riesling

Beef & Mushroom Pie

Slow cooked chunky beef and mushrooms in a rich gravy, topped with puff pastry & Jamworks Capsicum & Onion Relish & crusty bread (DF)

Ridgemill Estate Prieto Picudo

Portugese Chicken Stew

With mild peri peri spice served with rice (GF,DF)

Ridgemill Estate Pinot Grigio

Char Grilled Octopus

Served on a bed of Mediterranean salad (GF,DF)

Ridgemill Estate Riesling

Pisto

Spanish Vegetable Stew (V,GF)

Ridgemill Estate Pinot Grigio



**Grazing the
Granite Belt**



ROBERT CHANNON
WINES

MENU

Pasta e Fagioli

Traditional Italian pasta soup, pasta & beans in a flavoursome tomato broth with crusty bread (V, GFO)

Robert Channon Wines 2023 Verdelho Bubbles

Asian Braised Beef with Pumpkin Puree

Braised beef, swedes & turnips in Asian sauce on Kent pumpkin puree (GF)

Robert Channon Wines 2022 Reserve Malbec

Warm Duck Breast Salad

Roast duck breast on a salad of mixed leaves, walnuts, fetta & beetroot with a cranberry mustard dressing (GF)

Robert Channon Wines 2022 Pinot Noir

Affogato Deluxe

Vanilla ice cream topped with warm espresso coffee, whipped cream, grated chocolate & an Italian finger biscuit on the side (GFO, VO)

Robert Channon Wines 2023 Late Harvest Chardonnay



**Grazing the
Granite Belt**



MENU

Vouchers can be redeemed for \$25 value from full breakfast & lunch menu available on Sunday. Below is a sample Sunday Brunch Menu

Avocado & Salmon Bagel

Open bagel spread with avocado & cream cheese, topped with rocket, red onion, smoked salmon, 2 poached eggs & Jamworks Capsicum & Onion Relish

Breakfast Bruschetta

Classic bruschetta served on lightly toasted artisan sourdough, served with a side of scrambled eggs & drizzle of Cypress Ridge Garlic Balsamic (GFO)

House Made Shakshuka

Tomato based spicy vegetable hotpot with capsicum, onion, chickpeas, mushrooms & a rocket garnish & toasted Turkish bread (GFO)

Breakfast Pizza

6 inch pizza base spread with Jamworks Mediterranean Chutney, baby spinach, olives, roasted red capsicum, sliced mushrooms, red onion, mozzarella, fetta & topped with rocket & 2 poached eggs (VO)

Chicken Turkish

Lightly seasoned pan-friend chicken breast, tomato, lettuce, Swiss cheese, bacon, avocado on toasted Turkish bread, Jamworks Capsicum & Chilli Relish, a side of potato wedges, sour cream & Jamworks Sweet Chilli Sauce (avail after 11am)





MENU

Vouchers can be redeemed for \$25 value from full menu available from 9:30am. Below is a sample Sunday Brunch Menu

Savoury Scones

Two savoury scones served warm with unsalted butter & two of Sutton's homemade relishes/chutney (GFO)

Sutton's Famous Apple Pie

served warmed with spiced apple cider ice cream, pure cream & Sutton's Apple Syrup (GFO, VO)

Sutton's Cider Board

Choice of a chilled Apple Cider or Iced Apple Tea, served alongside Sutton's gourmet crackers, cinnamon sugar coated almonds, dinner roll, cheese, pickled zucchini, beetroot relish, apple butter & seasonal fruit

Vegetarian Pie (GFO) or Aussie Beef Pie

served with relish / Sutton's tomato sauce

Apple & Raspberry Crumble Cake

served with cream (DFO)





MENU

Vouchers can be redeemed for \$25 value from full breakfast & lunch menu available on Sunday

Below is a sample Sunday Brunch Menu

Eggs Benedict

Poached eggs, bacon, baby spinach & tomato relish (GFO)

Savoury Mince

Served with sourdough toast & poached eggs

Big Apple Breakfast

Eggs, bacon, sausage, grilled tomato, hash brown, mushrooms & sourdough toast (GFO)

Omelette

Filled with tomato, grilled capsicum, spinach & fetta with sourdough toast (GFO, V)

Toasted Steak Sandwich

Rib fillet, caramelised onion, tomato, lettuce, cheese, beetroot & bbq sauce (avail after 11am)



**Grazing the
Granite Belt**