



grazing the **Granite Belt menu**

LAMB KOFTA WITH FLATBREAD

spiced lamb kofta with warm flatbread, accompanied by tabouli salad and a generous dollop of Jamworks Mediterranean Chutney

Ridgemill Estate Mencia

SALT AND PEPPER CALAMARI SALAD

crispy calamari served on a bed of mixed greens, drizzled with Jamworks Berries Galore dressing and garnished with fresh herbs

Ridgemill Estate Riesling

STICKY PORK RIBS

tender, sticky pork ribs cooked sous vide for maximum flavor and juiciness, finished with a glaze made with Jamworks BBQ Relish.

Paired with a refreshing coleslaw with a twist

Ridgemill Estate Graciano

BITE-SIZED BARRAMUNDI

bite-sized pan-seared barramundi fillet topped with Jamworks Mango Chutney, served on a bed of fresh mixed greens with cherry tomatoes and cucumber

Ridgemill Estate Chardonnay

SPRING 2024 » 23-24 NOVEMBER