



BITES

- Pickled breakfast *radish*,
Main Ridge *cashmere cheese*,
warm paprika oil 6
- Tuerong Farm spelt
sourdough, cultured green
olive butter 10
- Our *heirloom carrots*,
macadamia dukkha,
roasted garlic hummus 12
- Smokey olives and
Guindilla peppers 8

SIDES

- Raw slaw* - garden finds of
the day, shredded and
dressed with spent
apple ponzu 14
- Sticky eggplant*, heritage
grains, Flinders black
garlic tahini 16
- Real fries*, chicken salt 11
- Our pickled veg in Tucks apple
cider vinegar 8

FREE RANGE CHICKEN

Thighs & drumsticks marinated in buttermilk;
double coated with spiced flour and
fried to perfection... (2 pcs) 18
(4 pcs) 24

- Panko crumbed chicken breast sandwich
with garden kraut and pale ale mustard 17
- Wings glazed in honey + soy (10 pcs) 15

Chef's selection of housemade sauce

NOT CHICKEN

- Dagwood mushroom* - Skewered Mushroom
Forestry mushrooms in a polenta crumb 18
- Baked Dutch cream potato*, Woolumbi smoked
bacon, crème fraiche, tarragon 16
- Lobster brioche roll*, Transition Farm biodynamic
butter lettuce, preserved lemon mayo 30

THE TUCK IN \$45pp

The ultimate sampler of our
fried chicken and more

Bread, olives, dip, two wings, one
thigh, mushrooms, slaw, fries and
pickled veg

... LATER

Drunk & fudgy Sunny Ridge
strawberry sundae with
Mornington Peninsula
chocolate 17
(child-friendly version available)

Cheese selection, blood
orange preserve,
rye crostini 26

please note a 10% surcharge is
applicable at weekends and a
15% surcharge on public holidays.

**flip over for
wine and other
drinks.....**



We happen to think that our little patch here in the Mornington Peninsula is pretty special. Wine production on the Peninsula began as early as 1886, but it wasn't until the 1970s that things really started to take off.

Surrounded by water and cooling breezes, the Peninsula maritime climate provides unique growing conditions for our fruit. With long, warm days and fresh, cool nights, you'll find the wine grown here is less punchy than our cousins in, say, the Barossa or Hunter Valley. Instead, you can slurp down on a crazy choice of flavour profiles, thanks to the variety of soils and microclimates within the region.

We offer two distinct styles of chardonnay and pinot thanks to our two separate ranges, **Tucks** and **NOW**, and over time, we've introduced other varietals, too. Over in our wine store, you can buy rosé, pinot gris, shiraz, sparkling wine and our unique savagnin, all of which is grown on the Peninsula. Pop into the wine store, tell them you were dining here with us today and receive a **10% discount** for any wine you take home today!

(excludes packs + current discounts)

WINE



	glass 150ml	bottle 750ml
2019 Sauvignon Blanc	9	36
2017 Chardonnay	10	40
2018 Rosé	10	38
2018 Pinot Gris	10	38
2017 Pinot Noir	11	44
2015 Shiraz	12	47



2013 Vues Sparkling	15	60
2016 Chardonnay	15	60
2018 Savagnin	11.5	47
2016 Pinot Noir	16	65

BOTTLED BEER/CIDER

Tucks Pale Ale - brewed in collab with our good mates at Mornington Peninsula Brewery	10
Tucks Cider - from our own Red Hill orchards, just out of view on the otherside from the wetlands in front of you, and made in our winery	10

SAVAGNIN

Never heard of this wine? There's a good reason why! The original European cuttings from this varietal were wrongly labelled and shipped to Australia as albarino, another grape varietal from Spain. After years of growing on the Tucks estate, in 2009 a DNA test revealed our albarino was, in fact, savagnin, a high-quality grape from eastern France.

SOFT DRINKS

Lemonade	5
Ginger Beer	5

TEA + COFFEE

English breakfast	4.5
Chamomile	4.5
Organic Peppermint	4.5
Earl Grey	4.5
Masala Chai	4.5
5-Senses Coffee	4
Hot Chocolate	4
(decaf/almond/soy 0.5 extra)	