




**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, almonds 16
- Real fries*, chicken salt 11
- Our *pickled veg* in Tucks  
apple cider vinegar 8

**FREE RANGE CHICKEN**

 Our special fried chicken – thighs and drumsticks marinated in buttermilk and double coated with spiced flour... (2 pcs) 18  
or (4 pcs) 24

Chicken burger – spiced thigh with garden kraut, dill ranch and pale ale mustard 17

Twice cooked chicken wings marinated in local flora honey & tamari (10 pcs) 15

With our house-made dipping sauces

**NOT CHICKEN**

*Dagwood mushroom* - Local mushrooms in a spiced polenta crumb 18

*Baby chat potato salad*, Smoked bacon, crème fraiche, tarragon 16

*Lobster brioche slider*, butter lettuce, preserved lemon mayo 15

**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  
(booze free on request)

*Cheese selection*, Stone fruit preserve, crispbread 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
	2019 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

### FROZEN COCKTAILS

Strawberry Frozé	13
Lemon Chardonnay Spritz	13

### 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	4.5
Hot Chocolate	4.5
(decaf/almond/soy 0.5 extra)	

### SAVAGNIN

Whoops!! Wrongly shipped to Australia as albarino, a Spanish grape, DNA tests years later revealed it was savagnin, French!