



SARABAH ESTATE VINEYARD



Sarabah Estate Vineyard

The Chalet Bistro

Take Me Home

| | |
|-----------------------------|----|
| Olive wood Smoked Butter | 14 |
| Mushroom Truffle Pate | 15 |
| Reduced Balsamic | 15 |
| Spiced Salts | 15 |
| Pumpkin Seed Sour Dough | 12 |
| Chilli oil | 15 |
| Hot Honey | 20 |
| Chocolate Shell Sauce | 15 |
| Chilli Hot Chocolate powder | 15 |
| Strawberry Merlot Jam | 12 |
| Cinamon Butter | 13 |
| Mountain Pepper Jus | 13 |
| Vineyard Bark Lavosh | 13 |
| Mushroom Truffle Arancini | 20 |

All Menu &
All Wines

available TAKE HOME

SARABAH ESTATE VINEYARD



Woodfired Pizza

SERVED OUTSIDE

Garlic Pizza \$19

Parmigiano-Reggiano, garlic, chilli

Margarita \$23

Home-made tomato sauce, buffalo mozzarella, fresh garden basil, extra virgin olive oil

Smoked Butternut Pumpkin \$25

Lemon thyme, smoked pumpkin, charred artichokes, buffalo mozzarella, baby spinach, pine nuts

Prosciutto Crudo \$27

Bechamel sauce, prosciutto, rocket, reggiano

Truffle Pig \$28

Pork and Fennel sausage, home-made tomato sauce, buffalo mozzarella, mushrooms, black truffle oil

PLUS WEEKLY SPECIALS!!

SARABAH ESTATE VINEYARD

To Start

A glass of Sarabah Sparkling Brut

SEV Olive Wood Smoked butter w Country Style warmed sourdough 14

1/2 doz Northern Territory Tiger Prawns dressed w charred lemon 20

Koorungal Pacific Oysters with *Champagne Vinaigrette* (DF) 6 ea

Freshly sliced Iberico Jamon, SEV chilli salt w pickled chilli 20

Carpaccio, rocket, roasted capers, SEV Reduced balsamic, reggiano parmigiana, EVO 24

Burrata Caprese w medley of cherry tomatoes, basil and vino cotto 18 (GF)

Mushroom & Truffle Arancini, w truffle vegan mayonnaise, SEV mushroom salt 21 (V, avail)

Cypress Halloumi cheese, served el paso w crushed avocado & turmeric oil 18 (GF)

*Our
Sparkling Brut*

is

BEST IN REGION

SARABAH ESTATE VINEYARD

Charcuterie

PLATEAU DE FROMAGES 45

House truffle brie, ash brie,
aged cheddar, quince paste, housemade dips w sourdough toasts

CHARCUTERIE BOARD 45/85

Wagyu bresaola, Iberico Jamon, pickled vege, chorizo,
truffle mushroom arancini, house truffle brie w sourdough toasts

SPRING LAMB PLATTER 65/120

Spring Lamb cutlets, smoky baba ganoush, beetroot feta,
walnut pesto, olives, falafel,
halloumi, chorizo, pickled vegetables,
featuring our housemade
Smoked butter w housemade lavosh

Recommended Pairings with our platters

Sparkling Brut NV, Unwooded 2008 Chardonnay and Tawny Port

LIQUEUR

Baileys Irish Cream 9

Disaronno Amaretto 11

Frangelico 9

Kahlua 9

Midori 9

Tia Maria 9

VERMOUTH

Cinzano Bianco 9

Cinzano Extra Dry 9

Cinzano Rosso 9

APERITIF

Aperol 9 Limoncello 10

Campari 9 Pimm's 9

SARABAH ESTATE VINEYARD

Mains

Signature Rangers Valley Black Onyx (Marble Score 5) 43

Duck fat Potatoes, bone marrow, mushroom paté & housemade jus (GF)(DF)
Recommended Pairing 2019 Merlot

Lasagne a La Chair De Crabe 42

Yeppoon Spanner Crab, Moreton Bay Bugs, seasonal greens & cauliflower pecorino velouté
Recommended Pairing Sparkling Brut NV

Cone Bay Salt Water Barramundi 40

Served with Tiger King Prawns, confit garlic, aubergine, arugula & creamy gazpacho (GF)
Recommended Pairing 2008 Unwooded Chardonnay

Truffle Stuffed Duck 40

Served with cauliflower gnocchi & seasonal greens (DF)
Recommended Pairing Cabernet Sauvignon 2017

Rare Glen Eyrie Roast Pork Belly 38

Served with caramelized honey pears, potato w SEV mountain pepper jus (GF)(DF)
Recommended Pairing 2017 Cabernet Sauvignon

Buddha Bowl 26

Mushroom Arancini, vegan cheese tofu, kale, lemon, lettuce, avocado salsa and falafel (V)
Recommended Pairing 2021 Rosé



SARABAH ESTATE VINEYARD

Sides

Seasonal French Salad 20

Leafy greens, Roasted eggplant, Feta, Sundried tomatoes, Cucumber,
Olives & Reggiano Parmigiana w EVO and SEV *Reduced Balsamic*

Pan fried Asparagus 18
with charred nuts & tomatoes in citrus (V)

Dessert

Chocolate Layer Cake 18
organic and housemade french vanilla bean gelato (GF)

Frangelico Tiramisu 19

Cheese Cake of the Day 23

*All Menu &
All Wines*

available TAKE HOME

TEQUILA

Jose Cuervo 10

Café Patron (Coffee) 13

VODKA

Absolute 9

Smirnoff 9

Belvedere 10

Grey Goose 11

WHISKEY

Blends

Johnnie Walker Red Label

9

Jamesons

10

Habiki

11

Single Malt

Glenfiddich

10

Glenmorangie

10



SPIRITS

BOURBONS AND AMERICAN WHISKEY

| | |
|---------------------------|----|
| Jim Beam White label | 9 |
| Jack Daniels | 9 |
| Wild Turkey Honey Liqueur | 10 |
| Woodford Reserve | 11 |

GIN

| | |
|----------------------|----|
| Bombay Sapphire | 9 |
| Hendricks | 10 |
| 4 Pillars Orange Gin | 10 |
| Tanqueray | 11 |

RUM

| | | | |
|------------------|---|-----------------------|----|
| Bacardi (White) | 9 | Malibu (Coconut) | 9 |
| Bundaberg (Dark) | 9 | Sailor Gerry (Spiced) | 10 |



BAR

Menu Wine Room

| | |
|---|----|
| Negroni | 18 |
| Wild Flower Gin in Sarabah smoked barrels, bitter orange, Rosso Vermouth and dehydrated Orange wheel | |
| Sarabah Sour | 18 |
| Ask our lovely staff what our seasonal sour cocktail is this week | |
| Mojito | 16 |
| Bacardi, lime, minted sugar syrup, soda water and Sarabah grown mint | |
| Sarabah Sunset | 18 |
| jasmine infused vodka, vanilla bean syrup, berries and lemonade | |
| Sarabah Sangria | 18 |
| Port | 18 |
| Affogato | 18 |
| Liqueur of your choice | |

| | |
|------------------------------------|----|
| Baked Truffle Brie | 26 |
| Allow 30 min | |
| Fromage Board <small>small</small> | 45 |
| <small>large</small> | 85 |

| | |
|--|----|
| <i>Olive Wood</i> Smoked Butter Sour Dough | 14 |
| Country Style warmed Sourdough with SEV Smoked butter | |

| | |
|----------------------------|----|
| Wedges w Train Wreck Sauce | 14 |
|----------------------------|----|

CELEBRATIONS



Sparkling Brut Reserve NV

15 49

In awe of the French style Champagne we wanted to create something beautifully unique. Instead of a dry styled Champagne we have worked hard to create a beautifully creamy yet crisp off dry Brut. Oddly not too sweet and not too dry, our wooded Chardonnay creates a lovely creamy and buttery base which is lifted by our addition of Chenin Blanc, Viognier and Colombar. These additional varieties help to balance the smooth Chardonnay bringing pear and citrus notes to the palette. Perfect for any time of day!

Master of Wine, Peter Scudamore-Smith, has given us an impressive 90 points, placing it straight to the top of all the sparkling wines 'Best in Region' in the Scenic Rim & nationally regarded!

WHITES



Pinot Grigio

14 40

The grapes were harvested late February during the cool of the night after a hot, dry summer. They're pale in colour with a beautiful green hue from four hours left on skins before crushing and pressing. Bursting with a fruity palette, of pear and melon, this vibrant wine is well-balanced with a crisp and fresh acidity. Vegan friendly, yay!

Golden Chardonnay Oak Aged 2005

15 55

As Sarabah's terroir is not suited to growing Chardonnay, our granite belt friends have grown a stunning drop that we just cant get enough of. As Sarabah's terroir is not suited to growing - we are proud holders of this Chardonnay that is now the oldest in the Scenic Rim. Held in French oak for 18 months then bottled, this 16 year old wine holds a beautiful Golden hue. From its combined ageing techniques, its time in the barrel and bottle have created a beautiful creamy, buttery and smooth finishing wine.

BEER

TAP

Sea Legs Pale 12 15 jar

Sea Legs Lager 12 15 jar

BEER BOTTLE (LOCAL)

Scenic Rim 9.50

Balter XPA 12

Great Northern Super Crisp (3.5) 10

Great Northern Original (4.2) 10

James Squire Pale Ale 13

BEER BOTTLE (INTERNATIONAL)

Corona (Mexico) 10

Peroni (Italy) 10

Erdinger (Germany) 11

CIDER (TAP)

Rosé Cider 10 13 jar

SOFT DRINKS

Bundaberg Burgundie Creaming Soda 4.50

Bundaberg Ginger Beer 4.50

Bundaberg Lemon, Lime, and Bitters 4.50

Coca Cola 4

Coca Cola – No sugar 4

Dry Ginger Ale 4

Lemonade 4

Soda Water 4

Tonic Water 4

JUICE

Apple 5

Cranberry 5

Orange 5

Pineapple 5



Rosé 2021

13 40

Paying homage to our traditional variety, we have much joy in bringing you a single variety Merlot Rosé. A Rosé is a style of wine making, we take a red grape stripping it off the stems, seeds and skins to take advantage of the delicately light and fruity flavours held in the flesh. Here we leave the skins on for a short period of time, as a grapes colour and tannins come from the skins. This is where we get our beautifully deep rosé colour whilst keeping the delicate notes of our off dry rosé



Unwooded Golden Chardonnay 2008

15 55

Grown amongst the unique terroir of the granite belt this beautifully aged Chardonnay is perfectly crisp yet acidic with fresh peach, pineapple and hints of Honeydew Melon engulfing your palette. With over ten years aging in the bottle this Chardonnay is perfectly crisp yet complex, a perfect example of unwooded wine making.

SARABAH ESTATE VINEYARD

CELEBRATIONS

REDS



Cabernet Sauvignon 2017

16 44

This luscious Cabernet has a dark red colour, aromas of blackcurrant, blackberry and mint, lingering mouth-filling flavours and firm well-balanced tannins. You can drink now or age the wine for up to 3 years. Upon drinking you'll enjoy rich dark fruit and a generous length and balance. Make it a perfect partner to rich grilled meats, peppery sauces, and dishes with high flavour. The vines behind the marque are vegan, notably thicker to prune with darker stems.

Sparkling Shiraz

17 52

A premium quality, luscious earthy full bodied sparkling Shiraz, that manages to balance rich fruit flavours and light sweetness together with a soft finish. Carbonated instead of naturally turned, our Sparkling Shiraz has a stronger bubble to help balance out the rich Shiraz notes. Think pairing with a honey baked ham or a chocolate gâteau. Lightly chill.



Merlot 2018

14 40

Merlot Vineyard, we are very proud of our single variety vintage here at Sarabah Estate. Being a classically dry styled wine we stay true to the natural flavours of this variety with notes of young red stone fruits; Red plums and cherries. As weather conditions vary year to year, this alters the structure and flavour characteristics of the wine each year. For 2019, this was a very wet year for us which results in a distinctive fruit forward merlot with a beautiful dry traditional finish. Taste the Scenic Rim!

Organic Shiraz 2018

15 42

Traditionally a cold climate grape, Australia has a strong reputation of taking on the challenge of growing this variety despite its climate struggles. Being located in the sunshine state this possesses more difficulties for us than colder states. Because of this we grow a beautifully fruit forward shiraz, due to the thinner skins. A beautiful example of its climate is giving us yummy plump notes of blackberries, plums & cherries. We call it a naked shiraz, since it is left to be its perfect self, un-oaked. Vineyard closest to the Manor with very 'designer' grape leaves - the ones you imagine!

Tawny Port

18 99

We are proud as punch of our Tawny Port. Styled as a classic Portuguese Port we use our Merlot grapes to recreate the classic flavour of the traditional Porto grape. 15 years old topped up every vintage with our Merlot to give a beautiful fruity balance to its earthy aged butterscotch and caramel flavours. Lighter than an Aussie styled port - this is one you may not want to share.

SARABAH ESTATE VINEYARD