



BUBBLES & OYSTER

Enjoy bubbles & oysters on the lawn, in the pavilions or as a nice starter to your tasting menu

HALF DOZEN \$32

Served with one glass of sparkling

ONE DOZEN \$59

Served with two glasses of sparkling

TWO DOZEN \$115

Served with one bottle of sparkling

GRAZING WITH CHARACTER

GRAZING BOARD \$35PP

(MIN 2 PEOPLE)

Seasonal Grazing Platter – with a selection of cheese, meats, snacks, and house condiments (*GF)

CHEESE BOARD \$22PP

Selection of cheese's with seasonal flourishes and house condiments (*GF, V)

SNACKS

MIXED OLIVES, \$8

Mixed Sicilian olives (GF, DF, VG)

HOUSE BAKED FOCACCIA, \$10

House baked with olive oil and balsamic vinegar (DF, VG)

HOUSE MADE VINE LEAVES, \$10

Yoghurt & lemon. (GF, DF, VG)

CAULIFLOWER FRITTI, \$10

Served with Tahini sauce & Contentious Chilli Honey. (DF, V, *VG)

GF/ *GF– Gluten free / GF Available

(pasta extra \$2 per serve)

V/ VG – vegetarian / vegan

DF/*DF– dairy free/DF Available

TAPAS

TRY THEM ALL, \$55PP

Enjoy dining on the deck, in a pre-booked pavilion or picnic on the lawn.

TAPEO

Serrano ham, cheese, dips, marinated olives, crunchy garlic bread and sourdough bread. (*GF, *DF)

BURRATA

Pickled mushroom, sundried tomato, fresh burrata cheese. (*GF, V)

GAZPACHO

Watermelon, tomato and cucumber gazpacho with serrano salt. (GF, DF, *VG, V)

A LA GALLEGA

Grilled octopus with smoked paprika and confit potatoes. (GF, DF)

CROQUETA

Oxtail croquettes with Contentious red wine ketchup. (DF)

CREMA CATALANA

Citrus, cinnamon and vanilla cream with a crunchy caramel top. (GF, V)

TIPPLE FOR YOUR TAPAS

UNLIMITED DRINKS 2HR \$55 PP

A selection of soft drinks, house wines, craft beers and selected sparkling

UNLIMITED PREMIUM DRINKS 2HR \$65 PP

A selection of PREMIUM house red and whites, craft beers, selected sparkling and Canberra spirits.

ADD ADDITIONAL HOUR \$10 PP



SUMMER FOUR COURSE TASTING MENU

FOUR COURSES \$70PP

PAIRED WINES \$35PP

Pairing wines are poured at 90mls

BURRATA

Pickle mushroom, Fresh Burrata cheese, croutons (*GF, V)

Pairing: 2015 Pinot Gris - Wooded

Comforting, yet fresh, this Pinot Gris has an underlying sweetness of poached pear and a lightly oaked finish

SALMON RAVIOLI

Rose sauce, Crispy caper, Fresh herb.

Pairing: 2017 Riesling – Come The Raw Prawn

Lemon and lime with a floral twist combined with a green apple texture and hints of tangerine make for an enjoyable finish.

FIVE SPICED DUCK CONFIT

Braised cabbage, cauliflower puree, apple cider gastrique. (GF, *DF)

Pairing: 2013 Pinot Noir - Founders Museum

A light style Pinot with savoury notes on the nose and red cherry flavours filling out the palate.

CHOICE OF ONE DESSERT

Pannacotta, Chocolate mousse, Amaretto affogato, Catalana.

Pairing: Ask your waiter for the perfect pairing to match your selected desert.

WHILE YOU ARE HERE WHY NOT JOIN CONTENTIOUS COLLECTORS CLUB

Join the Contentious Collectors' Club and receive up to 25% off your wine, gift, restaurant purchases and special event ticket prices, VIP treatment in the kitchen and deliveries tailored to your personal preferences. Members can pre-pay their membership for up to 12 months in advance, ideal for purchase as gift.

CONTENTIOUS OENOPHILE EVERY 2 MONTHS \$225 PER CASE

12 bottles of wine chosen by you through seasonal recommendations from our wine maker. Pay just \$18.75 per bottle, saving up to \$192 per delivery. Plus receive 25% off everything else you spend with us instore or online – T&C's apply.

CONTENTIOUS CORK DORK EVERY QUARTER \$260 PER CASE

12 bottles of wine chosen by you through seasonal recommendations from our wine maker. Pay just \$21.66 per bottle, and save up to \$157 per delivery. Plus receive 20% off everything else you spend with us instore or online – T&C's apply.

CONTENTIOUS WINE BUFF EVERY 6 MONTHS \$290 PER CASE

12 bottles of wine chosen by you through seasonal recommendations from our wine maker. Pay just \$24.16 per bottle, and save up to \$127 per delivery. Plus receive 15% off everything else you spend with us instore or online – T&C's apply.

ASK FOR MORE DETAILS & SIGN UP TODAY

