

CITY WINERY

BRISBANE

In The 1800s, More Than 350 Acres Of Brisbane Were Under Vine. During This Time, German Migrant-Come-Winemaker, Carl Gerler Became One Of Our Early Viticulture Pioneers.

Carl Grew Grapes And Made Wine Where Doomben Racecourse Is Today. It's In His Honour, And As A Nod To The City's Viticultural Past, That We Named Our Wine Label 'Gerler'.

At City Winery, Cooking Over Fire Is A Cornerstone Of Our Kitchen – Nearly Every Dish Has Been Touched By Fire In Some Way. Our Chefs Are Passionate About By Supporting Local Producers Wherever We Can, Using All The Produce To Minimise Food Waste.

We Welcome You To City Winery.

Please Note A 1% Surcharge Will Be Added To Credit Card Transactions And A 15% Surcharge Applies On All Public Holidays.

Enjoying Our Wines?

Join The City Winery Wine Club And Get 10% Off Your Bill Today.



Can't Decide? Let Us Do The Work For You.

Our Chef's Feast Takes You On A Culinary Journey Of Their Favorite Dishes

85pp

(Min 2 People)

SMALL PLATES

Mount Zero Olives	9
<i>Mixed Olives, Roast Garlic, Rosemary (VG,GF)</i>	
Wood Fire Flat Bread	10
Smoked Fetta, Dukkha	
Twice Cooked Potatoes	
14`	
<i>Sherry Vinegar, Truffle Mayonnaise (GF)</i>	
Coal Roasted Scallops	23
<i>Fresh W.A Shark Bay Scallops, Pickled Sea Herb, Koshu Butter (GF)</i>	
BBQ Carrots	18
<i>Macadamia Cream, Smoked Honey, Bee Pollen (GF)</i>	
Fire Roasted Cabbage	17
<i>Balsamic and juniper glaze, Red Sorghum (VG,GF)</i>	
Quail Skewers (2)	24
<i>Pickled Mushroom, Furikake, Burnt Organic Miso (GF)</i>	
Charcoal Grilled Cucumber	18
<i>Smoked Feta, Chickpea, Hazelnut, Dill (VG,GF)</i>	
Wild Beetroot	24
<i>Smoked Fetta, Picked Beetroot, Mandarin, Puffed Grains, CW Pinot Noir Glaze (VGO, GF)</i>	
Coal Baked Brie	22
<i>Wild Strawberry Preserve, Mint Oil, House Made Croissant (GFO)</i>	
Lamb Ribs	24
<i>Thai Basil, Pea Emulsion, Chili Glazed Baby Corn (GF)</i>	
Charred Greens	18
<i>Charred English Spinach, Beans, Garlic Butter (VG,GF)</i>	
Fire Roasted Salted Full Blood Wagyu Rump 9+	26
<i>Roasted Shiitake Jus, Wood Ear, Native Sea Vegetable, Onion (GF)</i>	
Charcuterie	34
<i>Selection Of Hand Picked Local Charcuterie With Traditional Garnish (GFO)</i>	

LARGE PLATES

Roasted Almond Fed Pork Belly	38
<i>Yuzu Kosho, English Spinach, Smoked Shoyo Jus (GFO)</i>	
Roasted Glazed Duck	46
<i>Spiced Red Cabbage, Sour Cherry Jus (GF)</i>	
30day Dry Age Beef Striploin	44
<i>Roasted Garlic Kipfler Potato, Watercress And CW Red Wine Jus (GF)</i>	
Market Fish	40
<i>Butter Poached Celeriac, Sorrel, Sea Vegetable, Shellfish Bisque (GF)</i>	
Fire Roasted Pumpkin 4 Ways	24
<i>Pumpkin Curd, Heritage Pumpkin Seed, Smoked Fetta (VG)</i>	
Wood Fire Pasta	30
<i>Mushroom, Smoked Cream, Truffle (V)</i>	

FINISH PLATES

Mandarin Cheesecake	17
<i>Mandarin Sour Gel, Burnt White Chocolate, Ginger (VG,GF)</i>	
Burnt Pineapple	16
<i>Pistachio, Cardamom Ice Cream, Pineapple Gel, White Chocolate (GF)</i>	
Cheese	12 22 34
<i>Selection Of Handpicked Cheese With Traditional Garnish</i>	