



BRUNY ISLAND PREMIUM WINES

Bruny Island Premium Wines is a local family business run by winemaker Bernice Dillon. We are passionate about offering a unique and enjoyable local experience, with a strong connection between our premium, handcrafted wines and Bruny Island and Tasmanian fine produce.

This experience is elevated by Chef James, whose seasonal dishes thoughtfully showcase local ingredients and are carefully matched to complement our wines.

TO START

House baked focaccia bread with whipped butter (VGO) \$14

Sunflower tahini, hazelnut dukkah with seeded crispbread (V, VG, GF) \$16

Warm marinated Bruny Island olives (V, VG, GF) \$12

Only way to start would be with a glass of our 2019 RD Sparkling Rosé

Little Taylor's Bay Bruny Island Oysters

Natural, fresh lemon and mignonette (GF) ½ DOZ \$27 DOZ \$52

Bruny Island Premium Wines 2023 Sauvignon Blanc or 2025 Pinot Gris

SMALL PLATES

Dry aged hiramasa kingfish, burnt orange, verjuice, fennel (Pesc, GF) \$37

Bruny Island Premium Wines 2023 Chardonnay

Grilled Tasmanian octopus, smoked sour cream, fermented chilli, szechuan (Pesc, GF) \$37

Bruny Island Premium Wines 2024 Mt Bounty Chardonnay

Tasmanian duck liver parfait, Tassie cherries w our Apple Brandy, vincotto, house baked bread (GFO) \$28

Bruny Island Premium Wines 2024 Mt Bounty Pinot Noir OR

Bruny Island Premium Wines Apple Brandy

Charred Cos, Chardonnay vinaigrette, parmesan, focaccia croutons (V, VGO, GFO) \$20

Bruny Island Premium Wines 2025 Riesling



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LARGE PLATES

Tasmanian russet potato gnocchi, roast pumpkin, walnut, brown butter, sage, goat's cheese (V, GF)	\$42
<i>Bruny Island Premium Wines 2025 Rosé</i>	
Tasmanian Ocean Trout, kaffir lime and saffron fish broth, braised carrot, potato (GF)	\$46
<i>Bruny Island Premium Wines 2023 Chardonnay</i>	
Tasmanian beef burger with fries (GFO)	\$34
<i>Bruny Island Premium Wines 2024 Pinot Noir</i>	
Tasmanian Clover Hill Lamb Rack, Tassie pinkeye potatoes, broccolini, celeriac, Pinot Noir lamb marrow sauce (GF)	\$52
<i>Bruny Island Premium Wines 2024 Reserve Pinot Noir</i>	

SIDES

Crunchy Tassie Pinkeye potatoes, confit tomatoes and garlic (V, VG, GFO)	\$16
Broccolini, with toasted almonds, preserved lemon (V, VG, GF)	\$16
Caramelised carrot, smoked labneh, date butter (GF, VG)	\$16
Truffle fries, parmesan (V, GF)	\$14

DESSERT

Affagato (V, GF)	\$14
Warm chocolate fondant with coconut sorbet (V)	\$24
Cheese Platter - three cheeses, house Pinot cherry chutney, assorted crackers, house bread (V, GFO)	\$36

Only way to finish would be with a glass of Bruny Island Premium Wines Apple Brandy