



Welcome to Lawnbrook Estate

Opening Hours

Friday: 11:30am – 3:00pm (Kitchen closes at 2:00pm)

Saturday & Sunday: 11:30am – 4:00pm (Kitchen closes at 3:00pm)

Please order at the counter and note your table number—thank you!

Lawnbrook is our home as well as a working vineyard and distillery. Please supervise children and respect our home and gardens as private property.

The creek is unfenced—take care, especially in winter.

For safety, areas behind the restaurant and beyond the woodpile are off-limits.

We are a **no smoking or vaping venue**—please use the carpark area and take your butts with you.

No dogs permitted, regardless of size or age.

Menu (Please place order at front counter)

Shed olives (*vgn, gf*) 10

Focaccia, balsamic, olive oil (*v, vgn*) 10

Prosciutto & pickles (*gf, df*) 18

Arancini, aioli, Parmesan (*v, gf*) 18

Chilli squid, bean sprouts, sesame, spicy mayonnaise (*gf*) 22

Chicken satay, peanut sauce (*gf*) 20

Garlic prawns, herbs, focaccia 26

Cos lettuce, bacon, pistachio, Caesar dressing, parmesan, chives (*gf*) 26

Add smoked salmon 8

Snapper fillet battered, Asian slaw, chilli sambal (*gf, df*) 32

Pork belly, pumpkin, pickled cucumber, cabbage slaw, apple cider jus. (*gf*) 36

Smoked salmon on rye, whipped feta, beetroot, red onion, capers, dill 30

Roasted mixed vegetables, spiced quinoa, leek soubise, chick peas (*vgn, v, gf*) 28

Cheeseboard – 2 cheese, seasonal fruit, quince, figs, crackers, hummus 55

Kids Platter – Fresh Fruit, cheddar, corn chips, sausage roll, sweet treat, juice box 16

Chips, rosemary salt 12

- aioli or tomato sauce 2

WINE AND BEERS – DINE IN MENU

SPARKLING

2019 Lawnbrook Estate Sparkling Pinot Noir Chardonnay	11.5 / 40.0
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WHITE WINE

2024 'Mr Posy' Semillon Sauvignon Blanc	9.0 / 32.0
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2024 Semillon	9.0 / 32.0
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2023 'Nectar' Vermentino	9.5 / 34.0
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2023 'Chatterbox' Chardonnay	9.5 / 34.0
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ROSE

2024 'Rusty Pony' Pinot Rose`	9.0 / 32.0
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RED WINE

2022 'Shed Red' Shiraz Merlot	11.0 / 38.0
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2023 'The Steward' Shiraz	11.0 / 38.0
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2023 'Flame' Pinot Noir	11.0 / 38.0
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GIN & COCKTAILS

Gin tasting flight - best way to sample our gins!	17.0
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Gin & Tonic/Soda – Citrus, Floral or Dry	10.0
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G & T 1.5L Jug (Citrus gin, tonic, soda, garnishes)	48.0
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Limoncello Spritz – Limoncello, Soda, Sparkling	15.0
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Aperol Spritz	17.0
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Spiced Gin-ger – Gin, Dry ginger, bitters	12.0
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Limoncello & Soda	12.0
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Gimlet – Gin, Lime, Simple Syrup	17.0
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Negroni – Gin, Campari, Sweet Vermouth	17.0
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Martini – Gin, Vermouth (stirred not shaken!) classic or dirty	17.0
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Dry Martini – Gin, more gin, Vermouth	18.0
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Espresso Martini – Coffee, Coffee liqueur, Vodka, Simple syrup	18.0
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Lawnbrook Limoncello 30ml	8.0
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OTHER SPIRITS	(30ml with mixer)	12.0
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Jack Daniels, Sailor Jerry, Maker's Mark, Johnny Walker Black,
Mount Gay Rum, Jamieson's Irish Whiskey

BEER & CIDER – AVAILABLE WITH A MEAL ONLY (sorry! Licensing rules)

Eagle Bay Kolsch (WA) (4.7%)	10.0
Little Creatures Pale (5.2%)	10.0
Corona (4.5%)	9.0
Great Northern Lager (3.5%)	8.5
Dingo Lager (WA) (4.5%)	9.0
Dingo Mid strength (WA) (3%)	8.5
CBCo Small Ale (WA) (3.5%)	8.5
Heaps Normal (0%)	8.5
Matso's Ginger Beer (WA) (3.5%)	10.0
Apple Cider (Perth Hills) (4.5%)	9.0