

Scribbly FARM

FEAST & POUR DINING

Two *signature dining experiences*

Feast & Pour dining experiences at Scribbly Farm are designed to connect teams with the land, the people and the passion behind every ingredient.





More than a meal, dining at Scribbly Farm is a shared experience — designed to spark conversation, deepen connection and create moments that linger long after the table is cleared.

Our dining journeys centre on seasonal, locally sourced produce. With a strong commitment to reducing food miles, every bite and sip is sourced close to home, supporting local farmers and celebrating the flavours of the Southern Highlands.

Choose to dine in our purpose-built timber Barn, beside the outdoor fire, or beneath open skies in the paddock.

Here, we invite you to slow down, share a table, and connect in ways that go far beyond the boardroom.

Earth & Vine

Local pairings...

Earth & Vine pairs local farm produce with Sondara's fully estate-grown wines. Only a small number of wineries in Australia produce fully estate-grown wines, making this a rare and truly special experience.

Shaped by the cool-climate Southern Highlands, the estate is known for its elegant Sauvignon Blanc, Pinot Noir and Rosé. Each bottle of their wine should be an expression of the region, as well as a reflection of their commitment to quality and flavour.

The menu is guided by the seasons, allowing local ingredients to shine.

Expect farm-raised meats including Wagyu beef, lamb and suckling pig, local trout, free-range salami, biodynamically grown fruits and vegetables, and in-season produce such as truffles and Scribbly Farm yabbies. Dishes are prepared simply and served communally, encouraging conversation and shared discovery.

Where possible, we bring the people behind the produce to the table. Offering guests the opportunity to meet the farmer, grower or maker, and gain a deeper connection to the land, the food and the stories behind each dish.

Earth & Vine

\$345 pp (+gst)

for a minimum of 15 Persons



Farm to fire *feast*

A regenerative dining experience...

Cooking over open flame brings a depth of flavour modern kitchens simply can't replicate. In our purpose-built fire kitchen, the chef uses traditional methods — grilling, hanging, roasting, skewering and cast-iron pan cooking — to create gentle char, smoky richness and layered textures that honour every ingredient.

Your evening begins around the fire with fresh damper baked in the coals.

Over the course of the night, guests enjoy a four-course seasonal menu, with each dish introduced alongside the story of the

ingredients, their origins and the low-impact philosophy behind them.

Each course is paired with biodynamic wines presented by local winemaker Jeff Aston. More than a tasting, Jeff shares his journey of building a vineyard in harmony with nature, the challenges and the craft behind truly sustainable wine.

The evening closes beside the fire with hot chocolate and toasted marshmallows under the stars.

Farm to fire *feast*
\$345 pp (+gst)
for a minimum of 15 Persons

Key information

Duration Approx. 4 hours- flexible start and finish times, lunch or dinner options.

Inclusions 4 course dining, guided wine tasting with paired wines throughout the meal, soft drinks tea & coffee .

Dietaries Most dietaries can be accommodated 14 days' notice required.

What to wear Weather appropriate comfortable clothing, closed shoes. T

Transport & logistics Seamlessly coordinated for you as required.

Accessibility Ambulant toilet and wheelchair access to the barn. Paddocks, outdoor bar & firepit have uneven surfaces and may not be suitable for all wheelchairs, or those with poor mobility.

Accessible location Conveniently located in the Southern Highlands just 15 minutes from the main Sydney-Canberra train line, 1.5 hours' drive Sydney Kingsford Smith Airport.

Note: Open fires are subject to fire ban, in this case we'll use a gas BBQ