

# *TOKAR ESTATE WINERY*

**2 COURSES & GLASS OF WINE 45.00**     **OR**     **3 COURSES & GLASS OF WINE 55.00**

## *TO START*

<i>HOUSE MARINATED OLIVES</i>	<i>7</i>
<i>ITALIAN ANCHOVIES WITH LIGHTLY TOASTED HOUSE BAKED BREAD</i>	<i>8</i>
<i>IBERICO JAMON – SPANISH BLACK PIG (50 GRAMS)</i>	<i>20</i>
<i>ITALIAN SALAMI (50 GRAMS)</i>	<i>12</i>

## *ENTRÉE*

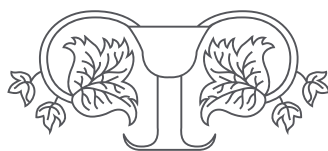
**SOUP DU JOUR**  
*YOUR WAIT STAFF WILL INFORM YOU OF TODAY'S SELECTION*

**SWEET CORN MOUSSE**  
*CORN, SUGAR SNAP AND ZUCCHINI SALSA*

**SPANNER CRAB SALAD**  
*ENDIVE, PEACH, ALMOND AND ORANGE VINAIGRETTE*

**BUXTON TROUT ESCABECHE**  
*PUMPKIN MAYONNAISE, SHAVED FENNEL, SHALLOT  
AND CARAMELISED PUMPKIN*

**CRISPY PORK BELLY**  
*HOT SWEET & SOUR CARAMEL, SOBA NOODLE AND HERB SALAD*



## *MAIN*

### **PACCARIELLI RIGATONI PASTA**

*PULLED PORK SHOULDER, TOMATO, GARLIC, CHILI AND SHAVED PARMESAN*

### **FRESH MARKET FISH**

*YOUR WAIT STAFF WILL INFORM YOU OF THIS WEEK'S SELECTION*

*~ We will be changing our fish selection weekly in order to offer our customers the freshest  
Fish that has be sourced using sustainable fishing practices ~*

### **PAN FRIED POTATO GNOCCHI**

*ROASTED PEPPERS, ONION JAM, GOATS CHEESE AND PERSILLADE HERB CRUMB*

### **CHAR GRILLED BEEF**

*BOULANGÈRE POTATO, BROCCOLINI, MUSHROOMS AND SAUCE STROGANOFF*

## *SIDE DISHES*

*RUSTIC CUT FAT CHIPS, ROSEMARY SALT & AIOLI*

*9*

*CAPRESE SALAD, HEIRLOOM TOMATO & BASIL WITH BUFFALO MOZZARELLA*

*11*

*SAUTÉED SEASONAL GREEN VEGETABLES*

*9*

## *DESSERT*

### **ALMOND CAKE**

*CINNAMON ICE CREAM, ALMOND PRALINE AND PLUM GEL*

### **CHAI BRÛLÉE**

*GINGER SABLE BISCUITS*

### **CHOCOLATE CARAMEL TART**

*HAZELNUT PRALINE AND RASPBERRY SORBET*

### **CHEESE BOARD**

*WITH LAVOSH, HOUSE MADE FRUIT BREAD AND APPLY JELLY  
(PLEASE ASK YOUR WAIT STAFF FOR OUR CHEESE SELECTIONS)*

*EXTRA CHEESES \$5.00 PER CHEESE*

*(ONE CHEESE CAN BE SELECTED AS DESSERT AS PART OF THE 2 OR 3 COURSE SPECIAL)*

