



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>	7
<i>ITALIAN ANCHOVIES WITH LIGHTLY TOASTED HOUSE BAKED BREAD</i>	8
<i>ITALIAN PROSCIUTTO (50 GRAMS)</i>	18
<i>ITALIAN SALAMI (50 GRAMS)</i>	12

ENTRÉE

PUMPKIN, SPINACH AND CHICKPEA PASTILLA
LEMON YOGHURT, CARROT SALAD, CHARDONNAY DRESSING

PAN FRIED BUXTON TROUT FILLET
ASPARAGUS, TOMATO AND OLIVE SALAD, LEMON DRESSING, SAMPHIRE, AIOLI

CHAR GRILLED LOCAL QUAIL WITH CHERMOULA
QUINOA, ALMOND AND FETA SALAD.

FRIED CALAMARI
CHORIZO, RED PEPPER AND FRIZZE SALAD, CHILLI AND LIME
YOGHURT DRESSING



MAIN

PAN ROASTED SPATCHCOCK

*CRISPY KIPFLER POTATOES, CARAMELIZED ONION, TUSCAN KALE
AND MUSTARD CREAM JUS*

SAFFRON INFUSED RISOTTO

ASPARAGUS, PEAS, BEANS SPRING ONION AND SHAVED PARMESAN

CHAR GRILLED BEEF PORTERHOUSE

ASPARAGUS, ONION PUREE, DAUPHINE POTATO, GREEN PEPPERCORN JUS

PAN FRIED BABY BARRAMUNDI FILLET

CELERIC REMOULADE, ROCKET PESTO

~ Our fish is sustainably ocean farmed from Queensland ~

SIDE DISHES

RUSTIC CUT FAT CHIPS, ROSEMARY SALT & AIOLI

9

ICEBERG SALAD, WITLOF, CHIVES, PICKLE DRESSING

9

SAUTÉED SEASONAL GREEN VEGETABLES

9

DESSERT

BLOOD ORANGE SYRUP CAKE

SPICED MASCARPONE CREAM, ALMOND BRITTLE

CHARDONNAY POACHED PEAR

LEMON GEL, GOLDEN RAISIN CRUMBLE, VANILLA LABNE

WHITE CHOCOLATE AND KAFFIR LIME CHEESECAKE

STRAWBERRY AND BASIL SORBET

CHEESE BOARD

*WITH LAVOSH, HOUSE MADE FRUIT BREAD AND APPLE 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)

