

*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*

*SOUP OF THE DAY*

*HOUSE MADE SOUP, PLEASE ASK YOUR WAITER FOR TODAY'S SOUP*

*SMOKED PORK BELLY*

*PICKLED FENNEL & CARROT, HOUSE MUSTARD*

*CHAR GRILLED QUAIL*

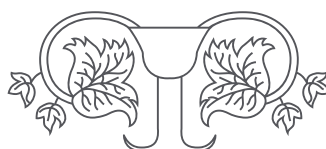
*SMOKED EGGPLANT PURÉE, ROQUETTE, VINO COTTO*

*SICHUAN CURED SALMON*

*GOLDEN BEETS, BABY CAPERS, DILL CRÈME FRAÎCHE*

*TWICE BAKED GOAT CHEESE SOUFFLÉ*

*ROASTED VEGETABLE MEDLEY*



## *MAIN*

### *SLOW BRAISED DUCK LEG*

*ROASTED CARROT PURÉE, BRAISED RED CABBAGE WITH PANCETTA & FIGS*

### *PAN SEARED BABY BARRAMUNDI*

*CURRIED CAULIFLOWER PURÉE, ROAST PUMPKIN, HERB & ALMOND SALAD*

*~ Our fish is sustainably ocean farmed ~*

### *MUSHROOM RISOTTO*

*SHITAKE, OYSTER AND ENOKI MUSHROOMS, SHAVED PARMESAN*

### *CHAR GRILLED BEEF PORTERHOUSE*

*BROCCOLINI, CARAMELISED RED ONION, HORSERADISH POTATO PURÉE,  
RED WINE JUS*

### *ROAST LAMB RUMP*

*BARLEY TABOULEH SALAD, SLOW ROASTED TOMATOES, YARRA VALLEY FETA  
LAMB JUS*

## *SIDE DISHES*

*MOROCCAN SEASONED CHIPS, PUMPKIN MAYONNAISE*

9

*BABY COS SALAD, BLUE CHEESE, WALNUT, PEAR, BALSAMIC GLAZE*

9

*SAUTÉED SEASONAL GREEN VEGETABLES*

9

## *DESSERT*

### *POACHED PEAR*

*GINGER BEER CAKE, PEAR SORBET, ALMOND CRUMBLE*

### *CRÈME FRAÎCHE PANNA COTTA*

*LEMON VERBENA, RED WINE CONSUMÉ, LOCAL BERRIES*

### *CHOCOLATE FROZEN PARFAIT*

*SALTED CARAMEL, YUZU CURD, PEANUT BRITTLE PRALINE*

### *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)*

