



TOKAR ESTATE WINERY
MOTHERS DAY 2018

-ENTRÉE-

TWICE BAKED GOATS CHEESE SOUFFLÉ
ROASTED VEGETABLE MEDLEY

SICHUAN CURED SALMON
GOLDEN BEETROOT, BABY CAPERS, DILL CRÈME FRAÎCHE

BEEF & CHORIZO CROQUETTES
SAFFRON AIOLI, APPLE AND ROQUETTE SALAD

CRISPY FRIED CALAMARI
LEMON YOGHURT, FENNEL AND RADICCIO SALAD, CHILLI JAM

-MAIN COURSE-

SLOW BRAISED DUCK LEG
ROAST CARROT PURÉE, BRAISED RED CABBAGE WITH PANCETTA & FIGS

PAN SEARED BABY BARRAMUNDI
CURRIED CAULIFLOWER PURÉE, ROAST PUMPKIN, HERB & ALMOND SALAD

RICOTTA GNOCCHI
SAUTÉED MUSHROOMS, WHITE WINE & GARLIC CREAM SAUCE, PARMESAN

LINGUINI MARINARA
PRAWN, SCALLOP, CRAB, TOMATO, HERBS & GARLIC SAUCE

CHAR GRILLED BEEF PORTERHOUSE
BROCCOLINI, CARAMELISED RED ONION, HORSERADISH POTATO PURÉE,
RED WINE JUS

-DESSERT-

POACHED PEAR
GINGER BEER CAKE, PEAR SORBET, ALMOND CRUMBLE

CHOCOLATE FROZEN PARFAIT
SALTED CARAMEL, YUZU CURD, PEANUT BRITTLE PRALINE

CRÈME FRAÎCHE PANNA COTTA
LEMON VERBENA, RED WINE CONSUMÉ, LOCAL BERRIES

