

TOKAR ESTATE WINERY

2 COURSES & GLASS OF WINE
48.00

OR *3 COURSES & GLASS OF WINE*
60.00

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

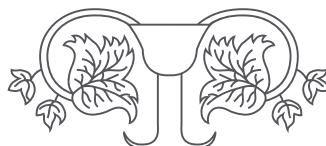
SOUP OF THE DAY
HOUSE MADE SOUP, PLEASE ASK YOUR WAITER FOR TODAY'S SOUP

EGGPLANT TAGINE
TOMATO, CHICKPEA & HERB SALAD, LEMON LABNEH

DUCK LIVER PARFAIT
BRIOCHE TOAST, ONION & FIG CHUTNEY

WAGYU BRESAOLA CARPACCIO
PICKLED MUSHROOMS, AIOLI, CAPER BERRIES, CROUTONS, ROCKET

FRIED CRISPY CALAMARI
ROCKET & SHAVED FENNEL SALAD, CHILLI, LIME YOGHURT



MAIN

RICOTTA & THYME GNOCCHI

CELERIAC PURÉE, CRISPY KALE, TRUFFLE PECORINO

BABY BARRAMUNDI FILLET

CREAMED LEEKS, CRISPY POTATO, KOLRABI REMOULADE

~ Our fish is sustainably ocean farmed ~

LAMB RAGOUT

APRICOT, LEMON & HERB COUS COUS, ALMOND LABNEH

BRAISED PORK BELLY

APPLE & POTATO PURÉE, SAUTÉED LOCAL BRUSSEL SPROUTS & PANCETTA,

APPLE CIDER JUS

CHAR GRILLED BEEF PORTERHOUSE

POTATO GRATIN, SAUTÉED SPINACH, MUSHROOM PATE, GREEN

PEPPERCORN JUS

SIDE DISHES

FRIES WITH PARMESAN & TRUFFLE SALT

9

BABY COS SALAD, YARRA VALLEY FETA, WALNUT, PEAR, BALSAMIC GLAZE

9

SAUTÉED SEASONAL GREEN VEGETABLES

9

DESSERT

VANILLA POACHED PEAR CRUMBLE

STAR ANISE ICE CREAM, SAUCE ANGLAISE

CRÈME BRÛLÉE TART

BANANA COMPOTE, CARAMEL SAUCE

CHOCOLATE FONDANT

POACHED RHUBARB, VANILLA BEAN ICE CREAM

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)

