

*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*

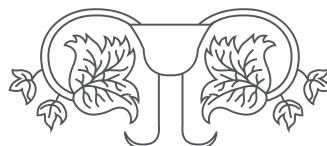
*SOUP OF THE DAY*  
*HOUSE MADE SOUP, PLEASE ASK YOUR WAITER FOR TODAY'S SOUP*

*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)*

