

Tokar Estate Autumn Menu 2019

Starters

Antipasto

San Daniele prosciutto / Fennel and Pork Salami / Wagyu Brecola
(For three)
38

Cheese Board

Crozier / Compte / l'artisan Fromage Blanc / Douphin Double Creme /
Walnut and Cinnamon Bread
(For two)
25
(For three)
44

Polenta Chips

Green Goddess / Lemon
(For two)
10

Estate Board

Mini Stuffed Capsicums / House Made Dip / Pickled Vegetables
(For three)
26

Entree

Beetroot / Candied Hazelnuts / Carrot / Apple 18

Gin Cured Salmon / Gentlemen's Relish / Witlof / Lemon 22

Sweet Potato / Walnut / Peas / Orange 18

24 hour Suckling Pork / Apple / Fennel / Cider Jus 20

Textures of Cauliflower / Pecans / Frisée 18

Main

54* Duck Breast / Silverbeet / Plum / Jus 42

48 hour Lamb Shoulder / Black Garlic / Peas / Broad Beans / Turnips 40

Wagyu Grilled Scotch Fillet / Cauliflower / Onion / Carrot / Red Wine Jus 42

Ling / Nut Crumble / Salsa Verde / Lemon 42

Lentil Stuffed Carrot / Onion / Walnut 32

Sides

Beetroot / Sweet Potato / Orange Salad / Walnuts 12

Grains / Rocket / Carrot 14

Hand Cut Chips / Confit Garlic Aioli 10

Desserts

Lemon Curd / Walnut Crumble / Toasted Marshmallow Granita 18

Dark Chocolate Sponge / Strawberry Gel / Blood Peach Sorbet 18

Spiced Apple Compote / Vanilla Ice-Cream / Apple Gel / Wafers 18

Chocolate Orange Mousse / Chocolate Ash / Orange Sorbet 18

Espresso Panna Cotta / Hazelnut Malto / Coffee Jelly 18

Thank you for dining with us and we hope to see you again soon.