



**Two Courses \$65pp or Three Courses for \$75pp
Including a glass of Tokar Estate Wine**

S N A C K S

Sydney Rock Oysters - Natural 5

Olives 8

Charcuterie 18

Selection of Local Cheese and Condiments 30

T O S T A R T

Rabbit Terrine / Carrot and Fennel Marmalade / Tempranillo Prune

Chargrilled Quail / Morcilla / Caper and Raisin

Confit Ocean Trout / Orange and Vermouth Berre Blanc/ Tarragon

Pine Mushrooms / Semolina Gnocchi / Thyme

M A I N S

Slow Roasted Lamb Shoulder / Charred Onions / Sorrel Sauce

Beef Rump / Jerusalem Artichoke / Green Peppercorn Sauce

Barramundi / Goolwa Pipis / Crab Stock / Coastal Natives

Spelt Maltagliati / Pumpkin / Miso / Manchego

S I D E S

New potatoes / Salted Egg Yolk / Crème Fraîche / Chives

Mixed leaves / Elderflower / Wild Garlic / Macadamia

D E S S E R T S

Chocolate Brownie / Miso Ice Cream / Cacao Nib

Passionfruit / Sweet Pastry / Yuzu Coulis / Tarragon

Vanilla Cheesecake/ Poached Rhubarb/ Raspberry Coulis

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

TOKAR
ESTATE