



**Three course menu plus both sides to share on the table**  
**75pp**

### **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