



**Select any two courses for \$65pp or three courses for \$75pp
inclusive of side dishes.**

S N A C K S

Spinach and Gruyere Croquette 4

Sydney Rock Oysters - Natural 5

Olives 8

Charcuterie 18

T O S T A R T

Country Style Terrine / Mustard Cream / Cornichons

Chargrilled Quail / Morcilla / Caper and Raisin

Confit Ocean Trout / Orange and Vermouth Berre Blanc/ Tarragon

Salt Crust Roasted Beets / Pumpkin Seed Pesto / Goats Curd / Watercress

M A I N S

Slow Roasted Lamb Shoulder / Charred Onions / Fennel and Parsley Cream

Beef Rump / Jerusalem Artichoke / Green Peppercorn Sauce

Barramundi / Goolwa Pipis / Crab Stock / Coastal Natives

Pan Fried Semolina Gnocchi / Cauliflower Agrodolce / Almond / Parmesan

S I D E S

Kipfler potatoes / Smoked Crème Fraîche / Nori Salt

Baby Cos / Candied Pecans / Herbed Vinaigrette

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

Local Stone and Crow Cheese/ Walnuts / Lavosh / Quince Paste

Choice of one cheese - extra cheese \$7.50 each

Annie Baxter - Semi Hard Buffalo

Nightwalker - Cows Milk

Venus Blue - Sheep's Milk

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

TOKAR
ESTATE