



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

SNACKS

Spinach and Gruyere Croquette 4

Sydney Rock Oysters - Natural 5

Olives 8

Charcuterie 18

TO START

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

MAINS

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

Char Grilled Beef / Jerusalem Artichoke / Green Peppercorn Sauce
(Your waiter will inform you of todays cut)

Barramundi / Goolwa Pipis / Crab Stock / Coastal Natives

Pan Fried Semolina Gnocchi / Cauliflower Agrodolce / Almond / Parmesan

SIDES

Kipfler potatoes / Smoked Crème Fraîche / Nori Salt

Baby Cos / Candied Pecans / Herbed Vinaigrette

DESSERTS

Chocolate Gateau / Espresso Cream / Buckwheat Toffee

Apple Tarte Tatin / Cinnamon Crème Analgise / Crème Fraîche

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