

VINEYARD

SEASONAL SET LUNCH MENU 2-COURSE \$23 | 3-COURSE \$28

OCTOBER TO DECEMBER HARVESTING AT ITS BEST

Duck, Cranberry, Brussel Sprout, Leek, Parsnip, Pomegranate, Japanese Sweet Potato, Turnip

STARTERS

Soup

Parsnip Soup with Herb Crème Fraîche

Maple Glazed Duck

Pomegranate with Baby Leaves, Daikon Cress & Orange Miso Dressing

Home Smoked Bay Scallops

Curly Kale Salad, Capsicum Confit, Ginger Infused Home Dressing, Baby Cress

MAIN COURSE

Sole Limande

Pan Seared Lemon Sole, Roasted Celery & Leek, Beurre Noisette, Fried Capers

74° Sous Vide Farm Poulet

Oven Roasted with Harissa and Paprika, Japanese Sweet Potato Mash Sautéed Brussel Sprout & Natural Jus

Beef Cheek Risotto

Slow Braised Australian Beef Cheek, Champignon Mushrooms & Basil Oil Parmigiano Shaving

Fennel Casserole (V)

Root Vegetables in Herb Cream Sauce, Baby Tomatoes & Melted Mozzarella

DESSERT

Vineyard Eton Mess

Meringue, Berry Compote, Fresh Cream, Diced Fruits

Prices are subject to service charge and GST