



CELLAR DOOR RESTAURANT

Three Course \$89pp | Two Course \$69pp

STARTERS

Confit Duck Croquettes, Tarragon Aioli

Or

Heirloom Tomatoes, Whipped Ricotta, Pickled Eggplant,
Saltbush, Linseed Cracker

GF/V/VE

MAINS

Ravioli Of Goats Cheese And Leek

With Forest Mushrooms & Chive Dressing

Or

Southern Ranges Eye Fillet 200g, Wood Roasted Onion

With Whipped Celeriac & Lemon Thyme

Steaks Served With House Mustard Service

V

GF

ACCOMPANIMENTS

Roasted Kipfler Potatoes With Romesco

Or

Broccoli, Preserved Lemon Dressing With Macadamia

GF/DF

GF/DF

DESSERT

Chocolate, Fig & Wattleseed Pudding With Orange Syrup
& Dark Chocolate Ice Cream

Or

Farmhouse Cheese, Wood Roasted Pear, Honeycomb & Sesame Cracker

V

GF/V