

# SALIX

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## RESTAURANT

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### Daily menu

Assiette of charcuteries	22
<i>Foxeys Hangout late harvest Pinot Gris</i>	
Crispy Crystal Bay prawns, avocado, ruby grapefruit salad, chilli jam aioli	20
<i>WCV Chardonnay</i>	
Shaved wagyu bresaola, Main Ridge Cashmere goat cheese, candied walnuts & pear salad, beetroot dressing	18
<i>WCV Pinot Noir</i>	
Seared garlic scallops, French lentils, cauliflower puree, hazelnut oil	20
<i>Tulum Chardonnay</i>	
Pan fried potato gnocchi, roasted organic Barbarella pumpkin & rainbow chard gruyere crumble	18/ 32
<i>Winbirra Viognier</i>	
Yarra Valley venison, seared loin, pinot noir shank pie, celeriac cream, spinach, sauce poivrade	40
<i>Tulum Pinot Noir</i>	
Char grilled Darling Downs export eye fillet, pomme boulangere, mushroom veloute, jus	40
<i>Tulum Cabernet Sauvignon</i>	
Blanquette de veau, organic carrots, lardons, peas, shallots	36
<i>WCV Shiraz</i>	
Pan fried bass grouper fillets, straw potato cake, fennel remoulade, Riesling beurre blanc, caviar	38
<i>Chablis Domaine Etienne Defaix</i>	
<u>Sides</u>	
Shoestring fries	6
Salad of roquette balsamic, parmesan & apple	6
Beans, local honey, almonds & mint	8

*Gluten free & vegetarian menus available*