

..... *appetise your palate with a glass of Yarrabank Sparkling Cuvée* 12

e

- seared prawn with lemongrass, chilli and prawn sausage, spicy peanut relish 24
- truffle poached egg, house made duck prosciutto, fetta, caper and rocket salad 23
- tempura white anchovies with saffron sofrito, semolina crisps, Parmesan aioli 23
- tortellini of Persian Fetta and caramelised onion with cotechino, apple balsamic reduction 22
- fig, orange and beetroot salad with crumbled Valdeon, almond crunch 22
- crispy schezuan spatchcock, pickled daikon and cucumber salad, yuzu mayonnaise 23

m

- citrus glazed snapper fillet, battered scallop, preserved lemon purée, sauce vierge 37
- beef eye fillet and beef carpaccio, potato and horseradish gratin, red wine reduction 38
- ocean trout with scampi tail, mushroom and shallot ragoût, bacon fumet 37
- duck breast with sausage and parfait, smoked potato, pistachio purée, spiced jus 37
- pumpkin, spinach and rice kiev with tomato tartare and Parmesan cream 34
- tandoori lamb and mint roulade, yoghurt braised lamb, bourghal and pomegranate salad 38
-*try with a glass of the limited release Yering Station Reserve Chardonnay* 16.5
Reserve Shiraz Viognier 16.5

Yering Station Reserve wines epitomise our philosophy on winemaking. Only if the grape variety has performed exceptionally well throughout a season will a selection be bottled under the Reserve range.

s

- cocktail potatoes with rosemary and garlic 10
- Asian mixed leaf salad with Vietnamese mint, green papaya, soy, lime, ginger dressing 10

d

- blackberry chocolate marquise, licorice crumbs 16
- hazelnut mousse gateaux, hazelnut praline, Frangelico cream 16
- apple brioche rumbaba with cinnamon and apple custard 16
- coconut pannacotta tart and fried pumpkin ice cream 16
- dessert assiette for two – chefs selection of the above desserts 38
- house selection of cheeses, parmesan wafer, fig chutney 25