



# FOOD AND PLONK

Open for Dinner Monday to Saturday from 6pm  
Open for Lunch Wednesday to Friday from 12 noon.

BYO bottle wine only accepted, \$4.95 per person  
All Prices include GST

We are pleased to accept payment by cash, VISA, MasterCard & AMEX.

**N.B. AMEX has a 4% surcharge. Sorry no EFTPOS/ DINERS**

10% surcharge will apply on Sunday's and Public Holidays

Only **ONE** discount voucher of **any** description will be accepted as payment per bill

## **Appetizers**

Loaf of in house bread with compound butter and accompaniments. 5.95

Antipasto plate for 2 sharing 27.95 for 3 sharing 35.95 and for 4 sharing 39.95

## **Entrée**

Salmon Gravavlax with a brown sugar and lime dressing. 18.95

*A chilled glass of Sparkling wine will match well with this dish (Prosecco Extra Dry 12 gls)*

Duck, green pea and smoked pancetta, pan fried potato gnocchi. 17.95

*A snappy, fruity, plum red Pinot Noir will compliment this dish (Catalina Sounds 12 gls)*

French onion soup topped with garlic and gruyere en crouete. 15.95

*A classic Merlot with leafy, herby tones match with this dish (Pennan Merlot 9.5 gls)*

Chicken and calvados parfait with Melba toast and Cumberland sauce. 17.95

*A Verdelho's passionfruit, guava, lemongrass tones will match this dish (Garbin Verdelho 10 gls)*

Oxtail Ravioli with confit cherry tomatoes, garlic and Gran Marnier jus. 17.95

*Tones of blackcurrant and vanilla oak of a Cabernet Sauvignon compliment this dish (Katnook Founders Block Cabernet Sauvignon 11 gls)*

House made linguini with picked crab, torn French tarragon, tomato concasse and chilli .  
18.95

*With lemon on the nose and citrus tones on the palate a Riesling will compliment this dish (O'Leary Walker Riesling 10 gls)*

Tartlet of caramelised onion, fetta and oven roasted tomatoes. 16.95

*An unwooded Chardonnay with stone fruit tones will match with this dish (Pennan Chardonnay 9 gls)*

## **Main**

Duck and thyme pie with crushed peas and wild mushroom sauce. 33.95  
*A snappy, fruity, plum red Pinot Noir will compliment this dish (Catalina Sounds 12 gls)*

Beef fillet with confit chips, wilted green beans a sauce béarnaise. 36.95  
*The French Oak, pepper, red berries and plum of a Shiraz matches this dish (Leylines Shiraz 9.5 gls)*

Pumpkin Cannelloni with sage in a carrot and lemongrass broth. 27.95  
*Citrus, herbaceous flavours of Semillon Sauvignon Blanc will compliment this dish (Truffle Hill 9.5 gls)*

Pork belly cooked slowly in cider with red cabbage, bacon and hazelnuts. 32.95  
*Apricot tones of a Viognier matches well with this dish (Ishtar Viognier 9.5)*

Slipper lobster, saffron and leek risotto served with a vermouth reduction. 32.95  
*With a lemon nose & citrus tones on the palate a Riesling will compliment this dish (O'Leary Walker Riesling 10 gls)*

Pan-fried barramundi with a salmon fish cake, capers and a lemon dressing. 32.95  
*A dry, white, crisp Pinot Grigio will match with this dish (Pasqua Pinot Grigio 9.5 gls)*

Roast breast of corn fed chicken on parsnip mash served with asparagus and a tarragon  
buerre  
noisette. 32.95  
*Passion fruit, herb & citrus tones of Sauvignon Blanc compliments this dish (Star Bay Sauvignon  
Blanc 10 gls)*

## **Sides**

Hand cut stack of potato chip confit 10

Organic mixed leaf salad with a red wine vinaigrette 10

Steamed vegetables with lemon oil and fresh mint leaves 10

Roquette leaves with port poached pear and toasted walnut 10