



Small Tastes....

House Baked Bread (2 slices) with olive oil & butter \$3 extra slice \$1
Pickled Sisters Dukkah \$2 Chicken Liver & Muscat Pate \$10
Smoked Trout Mousse \$8 Gooramadda Olives \$6 Chicken & Pistachio Terrine \$12

Soup of the day served with house baked bread \$10.50

Pickled Sisters Vineyard Platter

- with Rutherglen Muscat & chicken liver pate, homemade chicken terrine & chutney, local smoked trout, pickled eggplant, Gooramadda olives, Milawa cheese \$22.50
- plus Morrison Street smallgoods, pickled walnuts, Boosey Creek cheese, Lyric extra virgin olive oil & more! \$28.50

Twice baked Roast Pumpkin & Milawa Bianco Souffle \$17

with rocket salad & salsa rossa

Smoked Cod & caramelised Leek Risotto \$17.50/\$21.50

with mascarpone, soft herb oil & parmesan wafers

Lime, Chilli & Coriander cured Salmon \$19.50

with avocado cream, pickled rockmelon & cucumber essence

Pickled Sisters Platter of Terrines \$25.50

a selection of three terrines served with chutneys & condiments, assorted breads

Char grilled Moyhu Wagyu Beef burger \$25.50

with Café de Paris butter, black truffle tapenade bruschetta, wild rocket, roast cherry tomato & bocconcini salad

Honey & Muscat glazed Confit Duck \$26.50

with a spiced orange, cherry & rocket salad, crispy potatoes

Slow braised Pork Cheeks \$27.50

on a parmesan polenta cake with creamed spinach, fried sage & Milawa mustard sauce

Shiraz marinated Milawa Free Range Chicken Breast \$29.50

on roast garlic mash with caramelised shallots, crisp pancetta, Portobello mushrooms & Passchendaele vercotto jus

Roast Saddle of Riverina Lamb \$30

stuffed with rosemary & pistachio mousse, red capsicum ragout, bacon wrapped green beans & white truffle potato croquettes

SIDES

Raspberry dressed Gngangara salad greens \$6

Spinach & Almond Salad \$7.50

Home-made chins \$6 tomato relish \$1

Rocket & Parmesan Salad \$7.50

Creamy Mash \$6

garlic mayo \$1



DESSERT MENU

Vanilla Bean Ice cream Profiteroles

with hot chocolate sauce & toasted almonds

Coffee & Cardamom Panna cotta

with an orange & almond tuille, cinnamon cream

Summer Berry Pudding

with 'Blue Ox' berries & strawberry ice cream

Dark Chocolate Tart

with Drambuie cream & confit oranges

all \$11.50

Milawa & Boosey Creek Cheese Platter

with fresh fruit, fig & muscat log, oatcakes & lavoche \$20

'STICKY'

2007 Pfeiffer Auslese Tokay Late Harvest Muscadelle	\$6	\$27
2006 Lake Moodemere Biancone		\$27

FORTIFIEDS

Cofield Liqueur Muscadelle	\$7	\$35
Campbells Classic Liquid Gold Tokay	\$9	
Morris Cellar Reserve Liqueur Tokay	\$12	
Cofield Muscat	\$7	\$35
Stanton & Killeen 12yo Classic Muscat	\$8	
Chambers Grand Muscat	\$12	
Stanton & Killeen Grand Muscat	\$12	
Morris Old Premium Tawny Port	\$9	
Stanton & Killeen Ruby Port	\$7	
2005 Scion 'Apres' Sweet Durif		\$30
2005 Cofield QVP Shiraz		\$35

Coffee by Gravity	\$3.20	mug \$4.50
Hot Chocolate	\$3.50	
T2 Tea	\$3.20	

English Breakfast/Earl Grey/Orange Pekoe/Really Russian Caravan/Madagascan
Vanilla/Chai/China Jasmine/Lemongrass & Ginger/Citrus Punch/Chamomile/Peppermint

2 courses \$42

3 courses \$55



SAMPLE DINNER MENU

Dukkah crusted house baked bread with Lyric EVOO

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Twice baked Roast Pumpkin & Milawa Bianco Souffle

with rocket salad & salsa rossa

Zucchini Flowers

stuffed with Murray Cod & spring onions, cucumber & ginger cream

Lime, Chilli & Coriander cured Salmon

with avocado cream, pickled rockmelon & cucumber essence

Chestnut & White Truffle Cappelletti

with a Porcini mushroom & sage sauce

Rutherglen Muscat & Chicken Liver Pate

with turmeric & fennel pickles, & brioche

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Pan fried Fillet of Trumpeter

with spinach puree, fondant potatoes & sauce vierge

Shiraz marinated Milawa Free Range Chicken Breast

on roast garlic mash with caramelised shallots, crisp pancetta, Portobello

mushrooms & Passchendaale vercotto jus

Honey & Muscat Confit of Duck

with a spiced orange, cherry & rocket salad, dauphin potatoes

Roast Saddle of Riverina Lamb

stuffed with a rosemary & pistachio mousse, red capsicum ragout,

bacon wrapped green beans & white truffle potato croquettes

Braised Pork Cheeks

on a parmesan polenta cake with caramelised apples,

crispy sage & Milawa mustard sauce

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Vanilla Bean Ice Cream Profiteroles with hot chocolate sauce

Summer Pudding with 'Blue Ox' berries & strawberry ice cream

Coffee & Cardamom Panna cotta with orange & almond tuile, cinnamon cream

Dark Chocolate Tart with Drambuie cream & confit oranges

Milawa & Boosey Creek Cheese Platter with fresh fruit, fig & muscat log

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Tea & Coffee served with a sweet treat