



SUMMER MENU

BREAKFAST (served 10am-12pm)

House toasted muesli with fruit, yoghurt and local honey	\$9.00
French toast, pear compote with mascarpone and mint	\$9.50
Sautéed mushrooms with truffled scrambled eggs and Sonoma sourdough	\$11.00
House cured salmon, avocado, sourdough, extra virgin olive oil Add 2 free range poached eggs	\$12.00 +\$3.00
Pancakes, served with mixed estate berries and mascarpone	\$9.00
Grilled Scottish kippers, brown bread and 2 poached free range eggs	\$12.00
Asparagus egg dips, steamed asparagus, served with 2 soft boiled eggs topped with butter, cider vinegar and seasoning	\$12.00

LUNCH

Starters

Soup of the day, served with fresh bread	\$9.50
Squid lightly fried with floured cumin, garden herbs and aioli	\$11.00
Seared scallops served on a pea purée with crispy pancetta	\$11.00
Beef carpaccio, with lemon, thyme, capers and pecorino cheese	\$12.00
Charcuterie plate, mixed Italian meats with breadsticks and rocket	\$12.00
Estate grown water melon, with Serrano ham, extra virgin olive oil and rocket	\$11.00

Mains

Smoked salmon on a bed of herb cous cous, shallots and parsley	\$17.00
Mixed mushroom linguini, with lemon thyme infused cream	\$19.00
Wagyu grade scotch eye fillet steak, white truffle oil, string fries or garden salad	\$24.00
Coq au Vin served with wild rice and crème fraiche	\$18.00
Twice cooked pork belly with chardonnay poached pear and seasonal vegetables	\$22.00
Smoked Chicken, toasted walnut, honey roast pumpkin and pine nut salad	\$18.00
Pork and Italian sausage cassoulet served with rustic bread	\$16.50
Poached salmon with seasonable vegetables, estate potatoes with dill butter	\$19.00
Murray's beer battered fish and chips, served with string fries and garden salads	\$18.00

Sides

Rocket, pear and parmesan salad, sweet balsamic glaze	\$8.50
String fries with tomato ketchup	\$6.00
Asparagus, served with extra virgin olive oil and toasted almonds	\$8.00
Cos leafs, egg and parmesan	\$7.00

Daily dessert specials

RESTAURANT WINE LIST

Sparkling cuvee	Bottle \$29.00	Tasting glass \$6.50
Semillon	Bottle \$29.00	Tasting glass \$6.50
Verdelho	Bottle \$29.00	Tasting glass \$6.50
Chardonnay	Bottle \$29.00	Tasting glass \$6.50
Traminer	Bottle \$29.00	Tasting glass \$6.50
Cabernet Merlot	Bottle \$31.00	Tasting glass \$7.00
Shiraz Merlot	Bottle \$31.00	Tasting glass \$7.00
Salt Marsh Shiraz	Bottle \$38.00	Tasting glass \$8.50
Port		Tasting glass \$6.00
Verdelho Solero (White port)		Tasting glass \$6.00

Non restaurant wines incur a \$10 corkage charge

DRINKS

Espresso	\$3.00
Long Black	\$3.00
Cappuccino	\$4.00
Latte	\$4.00
Flat White	\$4.00
Vienna	\$3.20
Skim	+\$0.20
Soy	+\$0.50
Extra Shot	+\$0.80
English Breakfast Tea, Green Tea	\$3.00
Raspberry Tea, Apple & Cinnamon Tea	\$3.50
Mug	+\$0.20
Soft Drinks / Sparkling Water	\$3.00