

DINNER MENU

ENTRÉE

SEARED SCALLOPS	26
Wrapped in prosciutto, pea puree and parsley cream	
PORK AND PISTACHIO TERRINE	19
Apple relish, fennel, apple and petite leaf salad	
HOUSE SMOKED DUCK BREAST	26
Orange, walnut and roquette salad, red wine reduction	
BEETROOT AND VODKA CURED SALMON	25
Pumpnickel, yuzu aioli, lemon myrtle pearls, crispy capers, petite herb	
WILD RICE ARANCINI	19
Gorgonzola dolce, roasted tomato coulis and sorrel	

MAIN

OVEN ROASTED LAMB RUMP	32
Beetroot puree, golden beetroot, Binnorie Dairy labna paste, native hibiscus jus and green elk	
CRISPY SKINNED BARRAMUNDI	35
Kumara puree, asparagus and lemon beurre blanc	
SPRING PEA AND ASPARAGUS RISOTTO	27
Wilted spinach, pecorino	
CHARGRILLED GRAIN FED EYE FILLET	39
Kipfler potatoes, charred brussels sprouts, smoked bone marrow butter, earl grey jus	
OVEN ROASTED CHICKEN SUPREME	29
Warm salad of pumpkin, eschallot, broad beans, Binnorie Dairy fetta, macadamia crumb, Semillon jus	

SIDES	9
Seasonal greens with confit garlic and chive butter	
Baby leaf and tomato salad sherry vinaigrette	
Chips with rosemary salt	

DESSERT

CHOCOLATE TART	19
Hazelnut ice-cream, raspberries	
BURNT HONEY AND YOGHURT PANNACOTTA	19
Spiced cherry compote, tuille, toffee shards	
WATTLESEED CRÈME BRULEE	19
Native hibiscus gel and almond biscotti	
HUNTER BELLE CHEESE SELECTION PLATE	19
Served with housemade walnut bread and lavosh, local honey, apple paste and beetroot emulsion	

We wish to acknowledge the Wonnarua people and pay our respects to Elders past, present and emerging.

10% surcharge applies on public holidays.

OAK & VINE
CYPRESS LAKES