

GRAZING

AT → GUNDAROO



Two Course \$54.00 pp

Three Course \$69.00 pp

Tasting Four Course \$79.00 pp

Sides \$ 9.00 per serve

Spiced smoky paprika broccoli with Ajo blanco

Cos heart and radicchio leaf salad with dill dressing

Beer battered fries with roast garlic mayonnaise



Grazing Tasting Menu

Plum tomato terrine, apple, basil
and black garlic vinaigrette
2018 GUNDOG ESTATE 'INDOMITUS ROSA' NEBBIOLO

Lightly cured Ocean trout, cucumber,
pickled lettuce and soured cream
2018 CLONAKILLA VIOGNIER NOUVEA

Braised duck leg and pan roasted breast,
pomegranate, witlof, date and ancient grains
2016 THE VINTNER'S DAUGHTER MERLOT

Manchego & chèvre with toasted fruit bread
and fruit chutney
2017 EDEN ROAD 'LONG ROAD' PINOT GRIS
(optional)

Frozen salted caramel parfait, hazelnut praline,
cocoa sable and chocolate caramels
2017 LERIDA ESTATE BOTRYTIS PINOT GRIS

*Tasting menu to be experienced by the whole table only
(wine pair add \$25.00 pp)
(optional cheese course without wine pair add \$10.00 pp)
(optional cheese course with wine pair add \$15.00 pp)*

Entree

TOMATO TERRINE

Plum tomato terrine, apple, basil and black garlic vinaigrette

2018 GUNDOG ESTATE 'INDOMITUS ROSA' NEBBIOLO \$12.50/GLS

OCTOPUS

Grilled octopus, avocado, calamari and parsley Picada

2018 GUNDOG ESTATE 'GUNDAROO RIESLING' \$10.50/GLS

OCEAN TROUT

Lightly cured Ocean trout, cucumber, pickled lettuce and soured cream

2016 SUMMERHILL ROAD VINEYARD SAUVIGON BLANC \$10.50/GLS

SHORT RIB

Braised beef short rib, peas, asparagus and potato

2013 COLLECTOR 'ROSE RED CITY' SANGIOVESE \$14.00/GLS

LAMB

Breaded Crookwell lamb, walnut ketchup and enoki

2016 MOUNT MAJURA VINEYARD TSG \$14.00/GLS

RABBIT PÂTÉ EN CROÛTE

Rabbit Pâté En Croûte, pear, radicchio and raisins

2015 MAIPENRAI PINOT NOIR \$13.00/GLS

Main

EGGPLANT

Baked eggplant, white miso glaze, blackened Baba Ganoush, sesame and yoghurt

2016 EDEN ROAD 'LONG ROAD' CHARDONNAY \$10.50/GLS

BARRAMUNDI

Baked barramundi, celeriac and crab, buttered cabbage and fennel velouté

2018 CLONAKILLA VIOGNIER NOUVEA \$11.50/GLS

DUCK

Braised duck leg and pan roasted breast, pomegranate, witlof, date and ancient grains

2013 COLLECTOR 'ROSE RED CITY' SANGIOVESE \$13.00/GLS

PORK

Slow cooked belly of pork, house-corned fillet, creamed corn and leek

2016 LONG RAIL GULLY CABERNET SAUVIGNON \$11.00/GLS

BEEF

Black Angus flank, beer pickled onions, heirloom carrots, kale and smoked bone marrow cream

2017 CLONAKILLA 'HILLTOPS' SHIRAZ \$13.50/GLS

KANGAROO

Ash dusted Kangaroo loin, pumpkin, burnt butter and sage

2016 THE VINTNER'S DAUGHTER MERLOT \$10.00/GLS

Dessert

PINK GRAPEFRUIT SPLICE

Ruby pink grapefruit sorbet, Earl Grey ice cream, meringue wafers and pink grapefruit toffee

PUMPKIN 'PIE'

Maple roast pumpkin custard, caramelised white chocolate and sweet curry pecan crumble

SALTED HAZELNUT AND CARAMEL PARFAIT

Frozen salted caramel parfait, hazelnut praline, cocoa sable and chocolate caramels

PINEAPPLE TARTE TATIN (PLEASE ALLOW 20 MINUTES)

Caramelised and spiced honey braised pineapple, raisin icecream and rum custard

BERRY TRIFLE

Strawberry and chamomile jelly, mint cream, brioche, glass tuile and berries

CHEESE PLATE

Our selection of two boutique cheeses, house baked breads, pear and rhubarb chutney