

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 chips with roast garlic mayonnaise

Grazing Tasting Menu

Potato tortellini, almond ricotta,
muscatel grapes and beurre noisette
2019 CLONAKILLA VIOGNIER NOUVEAU

Pork belly honey glazed with spices,
barbequed carrot and pickled lettuce
2018 EDEN ROAD 'LONG ROAD' PINOT GRIS

Confit free-range hen's thigh and roast breast,
chickpea, pumpkin and Dijon jus
2016 LONG RAIL GULLY CABERNET SAUVIGNON

Manchego, chèvre, toasted fruit bread,
Grazing's pear and rhubarb chutney
2018 COLLECTOR 'SHORELINE' SANGIOVESE ROSÉ
(optional)

Spiced Bavarian crème, banana caramel,
banoffee and banana crisps
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

POTATO TORTELLINI

Hand-rolled potato tortellini, almond ricotta, muscatel grapes and beurre noisette

2019 CLONAKILLA VIOGNIER NOUVEAU \$13.50/GLS

ZUCCHINI BLOSSOM

Steamed zucchini blossom, prawn mousse, sweetcorn and crustacean bisque

2018 SUMMERHILL ROAD VINEYARD SAUVIGNON BLANC \$10.5/GLS

SALMON GRAVLAX

Kaffir lime cured salmon gravlax, pickled grapefruit, fennel and goats cheese

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

PORK

Pork belly honey glazed with spices, barbequed carrot and pickled lettuce

2017 NICK O'LEARY 'SEVEN GATES' TEMPRANILLO \$14.00/GLS

QUAIL

Deboned quail and Toulouse sausage roulade, parsnip 'schnitzel' and kohlrabi

2017 EDEN ROAD 'LONG ROAD' PINOT NOIR \$10.50/GLS

DUCK CHARCUTIRIE

House corned duck with pickles, pâté, crispy tongue, truffle N'duja and duck breast
prosciutto

2019 CLONAKILLA VIOGNIER NOUVEAU \$13.50/GLS

Main

EGGPLANT

Baked eggplant, miso glaze, blackened Baba Ghanoush, sesame and labneh

2018 COLLECTOR 'SHORELINE' SANGIOVESE ROSÉ \$12.50/GLS

YELLOWFIN TUNA

Wild caught Yellowfin tuna, prosciutto, charred cavolo nero and celeriac

2019 GUNDOG ESTATE 'GUNDAROO' RIESLING \$11.50/GLS

FREE-RANGE HEN

Confit free-range hen's thigh and roast breast, chickpea, pumpkin and Dijon jus

2018 EDEN ROAD 'LONG ROAD' PINOT GRIS \$10.50/GLS

LAMB

Roast Junee lamb rump, onion consommé, spec, broad bean and artichoke

2016 LONG RAIL GULLY CABERNET SAUVIGNON \$11.00/GLS

BEEF

Black Angus beef flank, garden herb butter, Pont neuf potatoes and sweet onion salt

2017 CLONAKILLA 'HILLTOPS' SHIRAZ \$13.50/GLS

KANGAROO

Ash rolled Kangaroo loin, beetroot flavours and wattle seed milk

2016 THE VINTNER'S DAUGHTER MERLOT \$13.00/GLS

Dessert

STRAWBERRY SPLICE

Strawberry and chamomile sorbet, white chocolate ice-cream, meringue wafers and strawberry pickle

BANANA CUSTARD

Spiced Bavarian crème, banana caramel, banoffee and banana crisps

SALTED HAZELNUT AND CARAMEL PARFAIT

Salted hazelnut and caramel parfait, chocolate caramels, toffee and cookie crunch

CARROT PUDDING

Sticky carrot pudding, mascarpone, turmeric and walnut brittle ice-cream

PINEAPPLE TARTE TATIN (PLEASE ALLOW 20 MINUTES)

Caramelised honey braised pineapple, raisin ice-cream and rum custard

CHEESE PLATE

Our selection of two boutique cheeses, house baked breads, Grazing's medlar jelly