

MT MAC EDON WINERY

Two Course \$69pp | Three Course \$89pp

STARTERS

Sticky Braised Loddon Valley Lamb Ribs (2)

GF / DF

Slow-Brasied, Smoky Piperade, Bright Guindilla Salsa & Native Saltbush

Or

Blue Swimmer Crab Croquettes (2)

Crisp Manchengo Croquettes, Confit Leeks Served With Saffron Infused Aioli

MAINS

Southern Ranges Eye Fillet 200 grams

GF / DFO

*Served Alongside Pressed Parsnip, Sherry Braised Shallots & A Thyme Jus
With House Mustard Service*

Or

Parmesan Gnocchi

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*House-Made Parmesan Gnocchi With Braised Woodland Mushrooms,
Silky Leek Purée & Crispy Sage*

Or

Roasted Marque Farms Pork Cutlet

GF / DFO

Roasted Pork Cutlet, With Caramelised Sugarloaf Cabbage & Sauce Charcutière

Enhance Your Meal With Our Selection Of Accompaniments Available
To Purchase From The Main Menu

DESSERTS

Caramelised Banana Choux Puff

Choux Pastry Filled With Hazelnut Ice Cream, Salted Caramel & Praline

Or

Farmhouse Cheese

GFO

*A Chef's Selection Of Local Cheeses, Spiced Quince, Muscatels
& House-Made Sesame Crackers*

10% Sunday or 15% Public Holiday Surcharge Will Be Applied