

MT MAC EDON WINERY

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

ENTREE

Asparagus & Whipped Celeriac

V / GF / DF / VEO

*Fresh Spring Asparagus With Whipped Celeriac, Toasted Hazelnuts,
Preserved Lemon & Salt Cured Egg Yolk*

Or

Slow Braised Pork Belly

GF / DF

*Tender Pork Belly With Kohlrabi Remoulade, Green Tomato, Pork Crackle
& A Guindilla Dressing*

MAIN

Slow Braised Loddon Valley Lamb Shoulder

GF / DFO

*Braised Lamb Shoulder With Cauliflower Purée, Green Romesco,
Native Pistachio & Saltbush*

Or

Ravioli Of Roasted Pumpkin

V

*House-Made Pumpkin Ravioli, Served With A Saffron & Leek Purée,
Smoked Ricotta & Crispy Tuscan Kale*

Or

Roasted Wild Barramundi

GF

*Roasted Wild Barramundi Served On Carrot Purée, Pickled Leeks
& A Curry Leaf Dressing*

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

DESSERT

Caramelised Pear & Macadamia Parfait

Served With Date Pudding & A Wattleseed Sauce

Or

Farmhouse Cheese

GFO

*A Chef's Selection of Local Cheeses, Wood-Roasted Pear, Honeycomb &
House-Made Sesame Crackers*

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