
WARRENMANG
VINEYARD RESORT



Entrée

Tea Smoked Atlantic Salmon.

Lightly cured and hot smoked Tasmanian salmon, shaved fennel, apple, petit herb and almond salad with lemon seawater dressing.

Salt and Pepper Squid

Wok-Seared pineapple cut Squid with grilled local chorizo sausage, house dried tomato, cucumber ribbons and mixed herb salad. (gf)

Twice Baked Leek and Gruyere Cheese Soufflé

Leek and Heidi Gruyere cheese soufflé baked in a Bazzani chardonnay and white onion veloute. (v)

Herb Roasted free-range Quail

Pan- seared quail on waxy potato and thyme crush with baby beetroot Seeded mustard relish and jus gras. (gf)

Duck Liver Parfait

Duck liver and foie gras parfait with red wine onion jam, roasted hazelnut and picked leaf salad, Irrawarra sourdough.

Main

Assiette of Muscovy duck

Orange and juniper infused duck breast, Confit duck leg rilette Bierock, duck fat potato gratin and Perigueux sauce of exotic mushrooms.

Western Plains Pork

Schezuan house-spice rubbed pork belly, slow water bath roasted with crackling on wok seared Asian vegetables, shovel nosed lobster and Mongolian white pepper caramel. (Gf)

Cape Grim Natural Grass Fed Scotch fillet

Skillet Grilled grass fed British cross breed scotch fillet served with pickled green tomato salad, house made onion rings, red pepper and tomato relish.

Market Fish of the Day

Pan roasted market fish on parsnip and leek purée with pomegranate and quince paste on chervil sabayon.
(Gf)

Braised free-range Capretto Milanese

Red wine braised goat shoulder on saffron and white wine risotto Milanese, with herb and lemon gremolata. (Gf)

Sides

Sautéed Asian greens with onion confit

House made shoestring fries

Country mixed leaf salad of marinated Meredith goat's fetta, tomato, and red onion with seeded mustard dressing

Rocket leaves and Parmesan, balsamic reduction

All \$9.50

Dessert

Torte of Frangipane and Red Wine poached Baby Corella Pear
With grand Pyrenees red wine sorbet, chocolate biscuit and roast macadamia crumble with clotted cream.

Lisbon Lemon and Biscuit Tart

Sable biscuit and glazed lemon sabayon tart served with vanilla cream and Mascarpone sorbet.

Mixed Berry Assiette

Millefeuille of Brioche, Raspberry, White chocolate and Kahlua parfait on mixed berry compôte with raspberry sorbet.

Dark Chocolate Fondant

Dark chocolate fondant baked to order with mocha chocolate sauce and Frangelico praline ice cream.

Featured Cheese Plate

Chef's selection of available regional and imported cheese with house-made preserves and accompaniments.

Selection of Meatless Dishes

Available as Entree or Main Course

Sautéed Parsley and Lemon Gnocchi with Asian mushrooms,
Parmesan Reggiano, lemon and sage beurre noisette and white truffle oil.

Mixed Leaf Winter Salad
red onion, Persian fetta, mushrooms, tomato and marinated olives with sweet
mustard dressing. (GF)

Stir fried Asian vegetables
with roasted almonds and white pepper caramel sauce. (GF)

Saffron and White Wine Risotto Milanese
with fresh herbs, garlic and lemon gremolata (GF)