



# thevintnersroom

## Entrée

Cauliflower, mustard and cheddar croquette with aioli Veg	12
Beetroot, whipped goat cheese, apple and celery, caramelized shallots veg/gf	18
Pork belly, spinach puree, pear and star anise sauce	18
Mushroom "sausage", fresh mushroom, apple, tomato relish Veg	21
House smoked venison with croutons and pickles DF/GF possible	21
Hot smoked salmon, dukkha crumbed eggs, harissa, crème fraiche and potatoes Gf/DF possible	22

## Sides

Duck fat potatoes herb and garlic Veg/GF/DF	11
Persimmon, walnut, parmesan salad grain mustards vinaigrette Veg/GF/DF possible	9
Broccoli and almonds Veg/DF/GF possible	9

Let us feed you, a sample of our dishes chosen by our chef to share between two or more people

\$48 pp

## Main

Rib eye steak, fondant potatoes and pumpkin, carrot puree, onions, green beans and jus GF	36
Market fish (asked your waiter)	POA
Lamb rump, Jerusalem artichokes, pea puree, baby carrots and hazelnuts jus GF/DF possible	36
Coq au vin, chicken leg braised in red wine served with mushrooms, bacon, baby carrots, green beans and potatoes GF	32
Homemade kumara gnocchi, broccolini, sage, fetta and pumpkin seeds Veg/DF possible	29

## Dessert

Apple tart tatin with crème Chantilly	16
Chocolate fondant, raspberries and vanilla ice cream	17
Peanut butter parfait, honeycomb, marshmallows GF	17
Affogato scoop of vanilla ice cream with your choice of liqueur GF	14
Cheese plate Lavosh honey and fruit GF possible	21

All dessert are vegetarian

## Dessert Wine

Forrest Botrytised Riesling 2016 12/55

## Liqueur Menu

Kahlua
Frangelico
Baileys
Tia Maria
Galliano White Sambuca
Galliano Vanilla
Jägermeister
\$9 each