
WARRENMANG

VINEYARD RESORT



Entree

Tea Smoked Atlantic Salmon

Asian sugar cured then tea smoked in house with petite Asian herb, almond and fried wonton salad with red tomato Nahm Jim.

Pyrenees White Rabbit Terrine

Local white rabbit seared and braised in white wine, thyme and tarragon served beside spiced red cabbage and walnut paste, pickled leaf and balsamic salad with Irrawarra sourdough

Scallop Mousse Tortellini

Free range whole egg tortellini of scallop mousse on a pea and basil puree, baby fine herbs coated with lemon seawater dressing

Twice Baked Leek and Gruyere Cheese Soufflé

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

Black Pepper Angus Carpaccio

Black pepper, black sesame seed and violet mustard crusted Angus tenderloin served with snow pea tendrils, pickled shitake mushrooms, roasted cashews and tea raisins (gf)

Main

Confit of Duck

Lightly spice cured Confit duck leg on carrot and tarragon puree, tossed salad of smoked bacon lardon, fresh brioche croutons curly endive, and white truffle dressing.

Western Plains Pork

Schezuan dry 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)

Greenhams Natural Grass Fed Sirloin

Grilled 90 day grass fed British cross breed sirloin on duck fat pontiac potato and herb gratin, charred red onion, rosemary and cherry tomato salad (gf)

Market Fish of the Day

Pan roasted market fish on shaved asparagus and parsnip risotto with a sage and porcini beurre noisette (gf)

Tomato and Mozzarella Agnolotti

House dried tomato and baby mozzarella Agnolotti with sauce vierge and roasted almond and rocket pesto. (v)

Sides \$9.50

Sautéed Asian greens with onion confit and roasted almonds

Shoestring fries with roasted garlic aioli

Tomato, Meredith marinated goats fetta, basil

Rocket, Parmesan, balsamic reduction

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Dessert

Pyrenees Regional Sparkling Berry Granita

Blue Pyrenees Midnight Cuvee granita with Grand Marnier macerated berries and raspberry sorbet (gf)

Assiette of Apple

Spiced apple salad, green apple sorbet, shortbread and oatmeal crumble

Lisbon Lemon and Biscuit Tart

Sable biscuit and lemon sabayon tart with vanilla cream and mascarpone sorbet

Quartet of Chocolate

Truffle centred soufflé, white chocolate and roasted macadamia fudge, jaffa mousse cake, hazelnut praline ice-cream and dark cocoa cookie

Featured Cheese Plate

Chef's selection of seasonal cheese with cognac preserved pecan fruits. (gf)