

Current Dinner Menu, Please note dishes change regularly

WARRENMANG
VINEYARD & RESORT



D I N N E R

Entrées

Hiramasa Kingfish

Coruba rum and lime mojito ceviche of Hiramasa Kingfish
with roasted coconut and macerated pineapple

Butter poached crayfish medallion

Beurre monte poached crayfish, kipfler potato, avocado and blue swimmer crab tian
with seawater shallot dressing and petit herbs

Twice baked cheese Soufflé

Twice baked Gruyere and leek soufflé with Bazzani white wine velouté

Confit porkbelly and scallops

Sesame crusted scallops and crispy confit porkbelly on carrot and tarragon purée
with frisse and scallion chiffonade

Vine ripened tomato timbale

Vine ripened tomato, baby bocconcini and basil timbale with smoked Quicques
cheddar and sauce vierge of Moonambel Gap olive oil, lemon, chervil and tomato
concassé

All \$24.50

Mains

Mt Gambier lamb rump

Sous vide lamb rump on three cheese white polenta with shaved apple and fennel
salad, seared mustard dressing

Grilled Terrarossa sirloin 250g

Terrarossa sirloin with pickled green tomato and rocket salad served with duck fat
potatoes and red wine onion jus

(90 day grain fed Angus S.A.)

Orange cured roasted duck

Twice roasted duck on sautéed courgette, pine nuts and Pyrenees double smoked
bacon with exotic mushrooms and cognac jus

Pan-fried market fish 200g

Pan-fried market fish of the day on celeriac remoulade with fines herbs, lemon sea
water dressing

Vitello Acciuga

Porcini poached veal, roasted asparagus, white anchovy and
sage beurre noisette

All \$35.50

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Sides

Rocket and shaved Reggiano Parmesan salad with balsamic house dressing
Shoestring fries with roasted garlic aioli
Sautéed green beans with confit onions and roasted almonds

Desserts

Raspberry & Chocolate Crème Parfait

White chocolate, raspberry and Kahlua parfait with raspberry coulis mixed berry
and double cream stack

Menage a Trois of chocolate

Chef's selection of three chocolate treats
Please ask your waiter for our current selection

Baked Apple gratin

Baked apple gratin with maple whisky and raisin ice cream

Baked lemon tart

Sablé biscuit and lemon sabayon tart
with mascarpone sorbet and thick vanilla cream

All \$15

***Cheese of the week,
Featured Cheese Plate***

May be ordered instead of dessert or as an additional course

Chef's selection of best available local and imported cheese
served with housemade pecan and pumpkin cognac preserved fruits and water
crackers

\$12

Accompanied by a glass of 5 Star 2005 Warrenmang Grand Pyrenees \$9

Leaf Tea or Coffee with Biscotti

\$4.90

***Liqueur Coffees with cream - all \$12.50
(Whiskey, Cognac, Tia Maria, Galliano etc)***

TO MAKE A BOOKING
mail@warrenmang.com.au