

SAMPLE ONLY – CHANGES REGULARLY

WARRENMANG
VINEYARD & RESORT



Warrenmang Dinner Menu

Entrée

Beetroot salad, walnuts, dill meringue, confit tomato and goats curd

Charcuterie plate of Wagyu bresaola, Prosciutto di Parma, buffalo mozzarella and pickles

Insalata di mare (clams, prawns, squid rings and scallop) with fennel, roasted garlic and wild rice

Scallops, pork jowl, pumpkin, mint and squid ink

Heirloom tomato salad, micro basil, compressed watermelon, dehydrated tomatoes and goats curd

All entree \$22.90

Main

Master stock chicken, Szechuan pepper and salt, lily bud, jelly fish and coriander

Lamb loin, lamb cutlet, pickled tongue, soy milk, carrot with roasted garlic

Barramundi, prawn oil, yellow zucchini puree, heirloom carrot shavings, fennel and water cress

Witlof salad with blue cheese, walnuts and herbs

Pappardelle with Warrenmang Sauvignon Blanc, tomatoes and herbs

All main 39.50

Sides to accompany your Main

Shoestring fries

Pearl barley with pumpkin, figs and pomegranate

Dressed Organic young leaves

Beans, herbs and lemon

\$9.50

Dessert

Liquid passionfruit tart, short bread crumbs and passion fruit coulis

Yoghurt and apricot panna cotta with apricot and vanilla chutney

Chocolate mousse cake, cashew praline and vanilla ice cream

Ice cream selection

All desert \$16.50

Cheese selection

50g Le Delice De Bourgogne Delice is a French cow's milk cheese from the Burgundy region of France. The cheese is rich and creamy due to the cheese making process where cream is added twice to the milk during the making of the cheese. This cheese also has a strong pungent aroma due to its ripening process.

50g Rochebaron Rochebaron is from France it's a soft blue cheese made from pasteurized cow's milk. One of several that are made by curdling milk and separating the curds from the whey

50g Ocelli Testun di Barolo This is an Italian cheese, is solid and compact, matured for at least five months in the Valcasotto cellars and refined in wine must of the Nebbiolo of Barolo grape.

50g 14 yr old Pyengana cloth bound Cheddar Pyengana from Tasmania has an open texture and can have a crumbly curd structure. General aromas are reminiscent of summer grass, herbs and honey.

50g Jacquin Chevre A soft goat cheese from France coated with ash. Taste is creamy and nutty. Covered with a blue and gray mould.

Cheese prices

1 cheese \$16

3 Cheese \$29

2 cheese \$24

5 Cheese \$39

Ask your waiter to recommend a glass of 5 star Warrenmang Estate wine to match your cheese.