
WARRENMANG
VINEYARD RESORT



Antipasto platter - \$22 for 2 people to share

Confit pork rillette, tea smoked salmon, Pyrenees rabbit terrine, marinated Moonambel Gap olives, and seasonal cheese with accompaniments.

House made Cake of the Day \$8.75

Served with fresh cream or vanilla bean icecream.

Sides \$7.50

Sautéed Asian greens with onion confit

Shoestring fries with roasted garlic aioli

Roma Tomato, Meredith marinated fetta, basil

Rocket, Parmesan, balsamic reduction

Coffee by Coffex

(Espresso, Caffe Latte, Cappuccino, and Long Black)

Selected Teas \$4.50

Tastes of Spring Set lunch Menu

2 courses for \$29.50

3 courses for \$39.00

Entrees \$ 12.50

Hard cured orange and vanilla gravlax of Atlantic salmon with a shaved fennel and petit herb salad, orange and vanilla dressing. (gf)

Soup of the day served with crusty sourdough.

Handmade pappardelle with grilled chorizo, tomato and basil served with Parmigiano Reggiano

Mains \$22

Grilled Hiramasa kingfish on roasted asparagus, cherry tomato and rocket salad with roasted almond and rocket pesto (n)

Sautéed parsley and lemon gnocchi with Asian mushrooms, Wagyu, lemon and sage beurre noisette

BAZZANI shiraz braised lamb on three cheese white polenta, with a shaved salad of summer leaves (gf)

Desserts \$9.50

House Baked white chocolate cheesecake with mixed berry compôte

Vanilla bean pannacotta with mulled wine poached pear salad (gf)

Sable biscuit and Lemon Sabayon Tart with crème Anglaise and mascarpone sorbet.