

WARRENMANG
VINEYARD & RESORT



Lunch Menu – Changes regularly

Entrée

Warrenmang antipasto plate for two

Housemade charcuterie, cheese, & game \$22.00

Hiramasa Kingfish

Coruba rum and lime mojito ceviche of Hiramasa Kingfish
with roasted coconut and macerated pineapple \$16.00

Vine ripened tomato timbale

Vine ripened tomato, baby bocconcini and basil timbale
with smoked Quicques cheddar and sauce vierge \$12.50

House made free range whole egg pappardelle pasta

with chorizo, green beans, Bacon and tomato salsa, basil and parmesan

Entrée \$12.50 Main \$20.00

With hand picked sand crab meat *Entrée \$16.00 Main \$24.00*

Soup of the day

Ask for today's Chef's choice \$9.50

Main Course

Grilled Mt Gambier lamb chops

Grilled garlic and thyme marinated lamb chops on rocket and hazelnut salad
with salsa verde.
\$24.50

Pan seared fresh market fish of the day

Pan seared fresh market fish of the day,
with cherry tomato, asparagus and rocket pesto.
\$25

Grilled Terrarossa sirloin

Open focaccia of grilled Terrarossa sirloin 150g with shoestring fries roasted garlic aioli
and red wine onion jam *(90day grain fed Angus SA)* \$26

Orange cured roasted duck

Orange cured and twice roasted duck on sautéed courgette, pine nut and Pyrenees double smoked
bacon hash with exotic mushrooms and cognac jus \$28

House made parsley and lemon gnocchi

Sautéed parsley and lemon gnocchi with Asian mushrooms, Wagyu,
lemon and sage beurre noisette \$22.00



Sides

Shoestring fries - Rocket salad with house dressing - Sautéed beans in butter all \$6.50

Desserts

Dark chocolate and hazelnut velvet

Dark chocolate and hazelnut velvet with chocolate mocha sauce and double cream \$11

~

Sticky orange pudding

Sticky orange pudding with fresh orange syrup and creme Anglaise \$11

~

Sablé biscuit and lemon sabayon tart

Sablé biscuit and lemon sabayon tart
with mascarpone sorbet and thick vanilla cream \$11

~

Cake of the Day

please ask your waiter for today's selection
Freshly baked house made Cake of the Day
with cream or ice cream \$9.75

Feature Cheese plate

*Chef's selection of single cheese
may be ordered instead of dessert or
as an additional course*

\$12.00

Accompanied by a glass of 5 star 2005 Warrenmang Grand Pyrenees

\$9.00

*Leaf Tea - Coffee (Espresso, Latte, Cappuccino, and Long Black) \$4.00
With house made Biscotti \$4.90*

*Liqueur Coffees with Cream all \$12.50
(Whiskey, Cognac, Tia Mara etc)*

TO MAKE A BOOKING EMAIL
mail@warrenmang.com.au