
WARRENMANG

VINEYARD RESORT



Warrenmang Dinner Menu-Sample

Entrée

Cauliflower and sage semolina gnocchi, aged balsamic reduction,
rocket and shaved reggiano cheese

Pan seared market fish, pont neuf potato and sauce Romesco

Pan seared duck breasts, wild mushroom risotto,
prosciutto, sage and baby spinach leaves

Semi dried tomato, olive and Persian fetta tart,
salsa verde and cabernet vinegar reduction

Main Course

Pan seared Atlantic salmon fillet, confit fennel,
pepperonata and black olive tapenade

Aged porterhouse, sage and truffle mash, caramelized red onion jam
and Warrenmang Bazzani shiraz jus

Prosciutto and sage wrapped corn fed chicken breast
with roasted pumpkin, parsley and lemon risotto

Twice cooked braised lamb shank, cauliflower purée,
slow roasted eschalots and thyme jus

Dessert

Caramelised citrus tart with passionfruit sorbet

Blood orange marmalade pudding
with mandarin ice cream and suzette sauce

Kaffir lime and ginger pannacotta,
orange and chilli caramel

Callebaut chocolate tart
with Vanilla bean ice cream