
WARRENMANG
VINEYARD RESORT



Entrée

Twice baked Cheese Soufflé

with Bazzani white wine velouté

Cinnamon glazed Veal Sweetbreads

on confit carrot and tarragon purée, frisse salad leaves and brioche

Duck and Foie Gras Parfait

accompanied by red wine and citrus cabbage with walnut paste
and crusty sourdough house baked bread

Confit of Pork Belly

Western Plains pork with petit Asian herb and roasted cashew nut salad
and a red Nahm jim dressing

Millefeuille of Tea Smoked Salmon

With snow pea sprouts and spicy black cardamon and tomato relish

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Mains

Orange cured Roasted Duck

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

Braised free-range Capretto Milanese

Red wine braised goat shoulder on saffron and white wine risotto
Milanese with herb and lemon gremolata

Pancetta wrapped Blue eye

Pancetta wrapped Blue Eye on truffled parsnip purée
with potato and pea Provençale

Vitello Acciuga

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

Grilled Terrarossa Sirloin

Terrarossa 250 gr 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.)

Each main course is complete in itself, but we offer a selection of additional side dishes

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

All \$9.50

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Desserts

Roasted Apple Gratin

Roasted Granny Smith apple gratin with puff pastry,
whisky and raisin ice-cream

Baked Lemon Tart

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

Quince Brulée

Vanilla bean and poached quince brulée with lemon
and black pepper biscotti

Menage a Trois of Chocolate

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

Cheese Fondue

Red wine and fine herb baked brie cheese fondue
with grissini and crusty sourdough bread

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

\$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 \$14.00

(Whiskey, Cognac, Tia Maria, Galliano etc)