

Black Swan Winery & Restaurant

Great for Sharing

Confit garlic bread, parmesan, fresh garden herbs

\$7.5

Mezze plate of buffalo mozzarella, Italian prosciutto, olives & bread

\$12

Chicken liver & foie gras parfait w warm toast & kumquat jam - *GF

\$12

Terrine of pressed duck, confit beetroot, cornichons, Seville orange & vincotto - GF

\$13

Entrees

Lamb shank & green lentil soup, truffle oil & manchego crostini - *GF

\$12

Local prawns on creamed leek & butter puff tart, chive vinaigrette

\$19

Saute' of wild local mushrooms, poached free range egg, & grilled sourdough - *GF, V

\$12

Spring Bay mussels steamed w fennel, chorizo & Pernod cream - GF

\$13

Crispy pressed pork belly w scallops, cassoulet of white beans & gremolata - GF

\$16

GF= Gluten Free, *GF= Gluten Free with bread removed, V=Vegetarian

Please note not all ingredients are listed on the menu. Do not hesitate to clarify any part of the menu with floor staff.

Split billing is accepted however there is strictly no separate billing.

Prices include GST. 10% surcharge applies on all public holidays. Unavoidably Amex & Diners will incur a 2% surcharge.

Cheques are not accepted without prior approval from management

For the comfort of other patrons please note children must be seated at all times and are not permitted on the lawn or near the atrium without the accompaniment of an adult.

For safety reasons and to avoid damage to the fixtures, we ask that there be no standing on the yachting wire which surrounds the atrium

and please *no sitting on the wooden balustrades surrounding the edges of the 2 restaurant rooms*

Thank you for your cooperation.

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Mains

Braised lamb rump w roasted garlic, swiss browns, braising jus & watercress - GF
\$36

(Wine suggestions –Black Swan 2005 Shiraz, Alkoomi 2007 Shiraz Viognier)

Spaghetti of local prawns w fresh tomatoes, chilli, garlic, extra virgin oil, parsley pangrattato
\$35

(Wine suggestions –Cloudy Bay 2008 Sauvignon Blanc, Mr. Riggs 2007 Viognier)

Black pig “Coteletta” w fondant potato, celeriac remoulade, rocket & lemon - GF
\$35

(Wine suggestions – Henschke 2006 Henry’s Seven blend, Black Swan 2006 Cabernet Merlot)

Twice roasted free range duck w red cabbage “agro dolce”, Madeira jus - GF
\$42

(Wine suggestions – Talijancich 2005 Graciano, Black Swan 2005 Cabernet Merlot)

Wagyu beef fillet, potato gratin, truffled peas w red wine & shallot butter, Shiraz jus - GF
\$57

(Wine suggestions- Black Swan 2004 Cabernet Franc, 2004 Alkoomi Blackbutt)

Crispy skin Atlantic salmon, rustic warm salad of zucchini, asparagus & horseradish w chilli & dill - GF
\$32

(Wine suggestions –Black Swan 2008 Chardonnay, Black Swan 2008 Classic White)

Thyme roasted chicken breast & confit leg w speck, savoy cabbage & buttered carrots - GF
\$33

(Wine suggestions –Black Swan 2008 Chardonnay, Henschke- Eleanor’s Cottage Sauvignon Semillon)

House made potato & parmesan gnocchetti w spinach, pine nut & brown butter -V
\$26

(Wine suggestions –Black Swan 2008 Chardonnay, Fox Creek 2007 Verdello)

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Sides

Rocket & parmesan salad -\$9

Crushed minted green peas- \$10

Truffled potato mash- \$7

Hand cut chips & paprika aioli- \$10.5

Bread for the table - \$1.50 per person

(‘Stressed’ spelled backwards is ‘Desserts’ – Coincidence?? I Think Not! ~ Author Unknown)

Desserts

Vanilla crème brulee’, marinated strawberries \$13

Sticky date pudding, butterscotch sauce, banana ice cream \$13

Vahlrona chocolate terrine, forest berries, coulis, double cream \$15

Cheese Selection

Served with condiments & wafer crisps

Individual selection - \$10

All 3 cheeses - \$27

Guilloteau Buche d’Affinois

Region: Lyon France - Milk: Cows

Description: Made by Fromagerie Guilloteau in the region near the city of Lyon. A cow’s milk cheese, it has been reinvented as a milder version of a traditional washed-rind goat’s milk cheese once made in the region. It exhibits all the characteristics of cheese made with the ultra filtration method. Buche d’Affinois is a beautiful smooth, creamy and delicate surface-ripened cheese. Ripening is about 3 weeks.

Tarago River Shadows of Blue

Region: Gippsland Victoria - Milk: Cows

Description: Made on the farm in central Gippsland, Victoria, this is a traditional farmhouse blue made from cow’s milk. A mild, double cream blue made with the Roqueforti mould, the texture is creamy and smooth; the flavour buttery and rich.

Maffra 12 month aged Farmhouse Cheddar

Region: Gippsland Victoria - Milk: Cows

Description: From the lush region of eastern Gippsland, Victoria, hails this smooth, compact cheddar made to traditional methods. Aged for 12 months, it exhibits slight acid on the front palate, full flavour and a clean finish.

Ports, Sherry’s & Fortified Wines

Black Swan Dessert Wine \$8/\$35 Black Swan Shiraz Port \$7/\$30

Galway Pipe \$8 Chateau Reynella 1998 Vintage Port \$8

Lamont’s Amontillado Dry Sherry \$4.50

Talijancich Julian James Red Liqueur \$8 Talijancich Julian James Reserve Muscat \$14

Happs 2004 Garnet Muscat a’ Petit Grain \$7

Forrest Estate Botrysed Riesling 2004 (375ml bottle only) \$32

Mr. Riggs 2006 Sticky End Viognier (375 ml bottle) \$42

Cognacs

Hennessy Cognac \$10

V.S Courvoisier \$10

Otard Cognac \$10.50

Numero X01 Cognac \$18