

KNEE DEEP

In Margaret River



why not immerse yourself...



Wine Philosophy

Knee Deep produces small parcels of fine wine from the heart of the Margaret River region. The name reflects a passionate commitment to premium winemaking, and the laid back Margaret River state of mind in which you can immerse yourself.

Food Philosophy

Our commitment to fine wine is supported by our focus on fine food.

We utilise a combination of flavours, temperatures and textures in each dish, with most components (including our pastries and sweets) all made on site with meticulous attention to detail. We view food as an art form, producing dishes that deliver flavour, intensity, aroma and texture into an inspirational picture on the plate.

Tailor Made Events

We offer private evening dining or events within our restaurant for large groups. For something really special small groups can dine at our '**chefs table**' located inside the kitchen. There you can completely immerse yourself in our cuisine. We also specialise in **high end off-site catering**, in challenging locations.

We firmly believe that food should touch all of your senses, so please sit back, relax and let us take you on a culinary journey...

KNEE DEEP WINES

ABN: 14 806 854 787 Address: Lot 61 Johnson Road, Wilyabrup, Western Australia 6280
Postal: PO Box 863, Dunsborough, Western Australia 6281 P: +61 8 9755 6776 F: +61 8 9755 6779
E: restaurant@kneedeepwines.com.au W: www.kneedeepwines.com.au

Knee Deep Menu

To start

Fresh baked baguette, roasted garlic and parmesan butter, balsamic and evoo	☺	8.5
Gluten free baguette, roasted garlic and parmesan butter, balsamic and evoo	◇☺	9.5
House marinated olives	♥☺◇☺	6

Entrée

Pan roasted Shark bay scallops with crispy pancetta, cauliflower puree and brown butter dressing	☺☼	21
Variations of Donnybrook pear with goats curd, rocket and smoked almonds <i>add prosciutto</i>	☺☼☺	19 23
Sous vide of Plantagenet pork belly with duck leg croquette, spiced beetroot and oranges	☺☼	21

Main

Confit of Mount Barker chicken with chickpea and chorizo ragout, smoked tomato essence	◇	31
Cabernet braised beef cheek 'lasagne'; Layers of braised beef cheek with house made pasta and parsnip cream		31
Market fresh fish of the day	◇	mp
Forest mushroom and Carnaroli risotto with truffled crème fraiche, brioche crumble and Pecorino Pepato	☺◇	32

Sides

Green beans with vierge dressing	♥◇☺	9
Roast pumpkin with Persian fetta and almonds <i>(Sides may not be ordered in place of a main course)</i>	◇☺☼	9

'Trust the chef'

'Trust the chef' three course menu	◇☺	63
'Trust the chef' five course menu	◇☺	83
'Trust the chef' seven course menu <i>(by arrangement; subject to availability)</i>	◇☺	99

'Trust the chef' must be ordered by the whole table; dietary requirements catered for individually

We will happily split bills on a table.

We are proudly a surcharge free restaurant. To help us maintain this, we ask that everyone wishing to have a seat in the restaurant, during peak hours, must order a meal.

Available as: ☺ Vegetarian; ◇ Gluten free; ☼ Low carb; ♥ Low fat. Please ask.

Please specify dietary requirements to your waiter. Symbols mean the dish is available in that way but does not automatically come that way. Lower fat options are available on request.

Knee Deep does not accept any responsibility for any dietary issues that may arise from dining here.

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Desserts and Cheese

Assiette of apples; Apple crumble, granny smith apple sorbet, swiss roll and cinnamon mousse	☺◇	14
Flavours of black forest; Bittersweet chocolate parfait with black cherry compote and vanilla cream	☺◇	14
The Knee Deep 'sweet'; a combination of both desserts	☺◇	25
House made petit four plate	☺◇	8.5
Choice of one cheese	☺◇	14
Choice of two cheeses		26
All three cheeses		34
Gorgonzola bontazola, Maffra clothbound cheddar, Tarago river triple cream brie		

Glossary of terms

Carnaroli	Grown in Piedmont and Lombardy, Italy, Carnaroli is considered the finest of the risottos rice varieties, and is nicknamed "the caviar of rice"
Confit	To cook immersed in a flavour base (fat, oil, stock) for long periods of time
Croquette	A deep-fried item usually containing potato or minced meats. Ours is filled with confit duck leg and coated in panko bread crumbs.
Donnybrook	The apple capital of the South west, Donnybrook is 210kms south of Perth
Evoo	Extra virgin olive oil
Gluten free baguette	Imported from Italy and has a soft light texture
Maffra cheddar	Mature, smooth cheddar from Gippsland, Victoria that is aged for 12 months and wrapped in traditional cloth before waxing
Marquise	Rich chocolate mousse made from chocolate, cream, and egg yolks
Mauri gorgonzola	A classic cave ripened soft, sweet, creamy blue from Lombardy, Italy
Meredith feta	From Victoria, this feta is firm, stark white with a milky taste and fresh acidity
Mount Barker	Located in Plantagenet in the Great Southern region of Western Australia
Pecorino Pepato	A firm cheese from Sardinia, Italy, made from sheep milk and flavoured with peppercorns
Petit four	Small cakes or sweets eaten at the end of a meal
Plantagenet	From the great southern region of Western Australia, Plantagenet pork is reared free range, hormone free and corn fed for taste and tenderness
Ragout	A slow cooked stew or braised dish
Shark Bay	850kms north of Perth. The Scallops from here are moist, delicate and sweet
Soubise	A rich sweet sauce made from the reduction and puree of onions and butter
Sous Vide	French for "under vacuum", a method of cookery that uses airtight plastic bags placed in water around 60°C. Our pork belly is cooked in this style
Tarago river brie	From Gippsland in Victoria, this is not strictly brie due to the addition of extra cream. The special fermenting cultures produce a lush, buttery texture
'Trust the Chef'	The 'trust the chef' concept takes the decision making out of your dining experience. You sit back and relax and we make food appear at your table!
Vierge 'virgin sauce'	A French sauce of olive oil, lemon juice, chopped tomatoes and basil

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Current Vintage White Wines

	glass (150mls)	bottle (750mls)
2009 Sauvignon Blanc <i>A crisp, delicate and fruity Sauvignon Blanc from the heart of the Margaret River region. Fresh tropical fruit, lychee and granny smith apple with an aromatic floral nose and a clean crisp finish.</i>	8	22
2009 Sauvignon Blanc Semillon <i>Vibrant aromas of lychee, gooseberry, cut grass and straw with mouth filling fruit flavours and a long clean finish. An example of this blend at its best.</i>	8	22
2009 Kim's Chardonnay <i>Delicate tropical fruit and integrated oak with beautiful acids and pleasing freshness. This wine is great with seafood dishes, even delicate West Australian scallops! A beautiful representation of a young Chardonnay that we had to let out of the cellar!</i>	9	28
2008 Knee Deep Sweet <i>This sweet wine is made from late harvest Chenin Blanc grapes. The aromas are intense and complex, with sweet pear and marmalade flavours.</i>	8	22

Current Vintage Red Wines

2008 Vintage Shiraz <i>Aromas of violets and ripe red berry fruit followed by mouth filling raspberry and plum. Elegant with soft tannins after 10 months in French oak.</i>	9	28
2008 Cabernet Merlot <i>A fruit driven wine with minimal oak influence (9 months in French oak). Ripe fruit aromas and flavours of dark cherries, plum and raspberry.</i>	8	22
2009 Sue's Cabernet Sauvignon <i>Strong berry fruit flavours with subtle oak and a hint of eucalyptus. Beautiful and graceful just like its namesake.</i>	9	28
2008 Kelsea's Reserve Cabernet Sauvignon <i>Vibrant ruby red with fresh aromas of ripe cherries, violets and plums, integrated French oak and hints of mint and eucalyptus.</i>	11	45

Sparkling

2005 'tin shed fizz' (sparkling pinot chardonnay)		35
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From 'The Doctor's' Cellar

2008 Kim's Chardonnay		42
2007 Cabernet Merlot		38
2007 Shiraz		45
2006 Reserve Shiraz		60
2007 Reserve Cabernet		51

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Non alcoholic beverages

'9' Tasmanian sparkling water (750ml)	8
Caves road lemon lime and bitters, Caves road berry infusion	4
Hot chocolate	4
Iced coffee, Iced chocolate, Affogato	6
t2 satin bound loose leaf tea; English breakfast, Camomile, Earl grey, Sencha green, Peppermint	4
Espresso coffees	4

The local suppliers helping us to achieve our food philosophy

Coffee	Yahava Koffee Works, Corner Bussell Hwy & Rosa Brook Road Margaret River
Bread	Augusta bakery
Fruit and vegetables	Freshcorp
Meat	Beef by the Reef, Dunsborough Centre point complex
Cheese	Blue cow
Seafood	Aristos (Bunbury seafoods)
Milk and miscellaneous	Dunsborough general store
Kola dressed by	Chinos Treats pet store

We have strong relationships with our suppliers and gain the best produce available; if we are not happy with a product it will not be sent to your table!



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