

## Country Kitchen lunch menu

### Something Light from the Country Kitchen –

Crispy lobster spring rolls with fresh vegetables and glass noodles

Country style pork and pistachio terrine, preserved lemon and fennel salad

Jannei goat curd and lentil salad with roasted baby beets and candied walnuts

Caesar salad with pesto focaccia croutons, grilled bacon, parmesan and anchovies

Fresh summer tomatoes and mozzarella cheese with balsamic glaze and garlic infused olive oil

Wolgan Ploughman's' Platter – a selection of homemade charcuteries, local cheeses and preserves, mixed leaves and damper

### **Something More from the Country Kitchen –**

Wild mushroom pie, roasted garlic puree and rocket and hazelnut salad

Arborio crusted calamari, balsamic aioli, preserved lemon and fennel salad

Trunkey Creek bacon, Romaine lettuce, tomato and aioli on grilled sourdough served with home styled fries

Kurrajong beef burger with mixed lettuce, tomato, remoulade, fried onion rings and home styled fries

Croque Monsieur with double smoked ham, Gruyere and homemade chips

Daily Antipasto selection from our '1832' garden and local farmers, showcasing the region's culinary gifts, served with crusty bread and a salad of fine herbs and leaves

### **Something Else from the Country Kitchen –**

Please ask our wait staff about our 'Plat du Jour' – our daily changing specials of pastas, risottos, fish, soups, tarts and salads.

Should you wish to design your own meal using any of our fresh local produce, please feel free to speak with any of our wait staff or chefs.

### **Something Sweet from the Country Kitchen –**

Every day a selection of tempting treats are baked fresh in the Wolgan Valley Kitchens. Please ask our wait staff for a list of our daily indulgences. Alternatively, browse the daily cake and produce displays and find something that takes your fancy!