

# BLACK SWAN<sup>®</sup>

WINERY RESTAURANT

Welcome to our autumn menu offering a variety of small plates and platters for entrée or to share  
Enjoy a selection of new season mains based on local produce, fresh seafood and quality meats.  
We sincerely hope you enjoy your dining experience and welcome all constructive feedback

## BREADS, STARTERS, PLATTER TO SHARE

Garlic Bread 🍷 \$10

*Garlic & herb buttered ciabatta*

Bread & Dips 🍷 \$12

*Warm fresh baked bread, truffle oil, fig balsamic, lake salted butter*

Farm House Platter for 2 🍷 \$28 – Goes well with Shiraz, Cabernet Franc or Chardonnay

*Chicken & sherry infused pate, Grilled chorizo, Pork rillettes, Marinated olives,  
Deep fried camembert cheese, Caramelised red onion, Gherkins, Seeded bread loaf, EVOO & balsamic*

Bruschetta – 🍷 \$15 – Goes well with Classic White or Cabernet Sauvignon

*Italian ciabatta topped with ricotta cheese, cherry tomatoes,  
Red onion, fresh basil, & dressed rocket*

## SMALL PLATES

Atlantic Salmon Gravlox 🍷 \$20 – Goes well with Wooded Chardonnay, Chenin or Vermentino

*Lemon & lime marinated Atlantic salmon, Yarra Valley caviar.*

*Smoked cod & wild black rice arancini, charcoal bread, wasabi & herb aioli*

Wagyu Carpaccio 🍷 \$18 – Goes well with Wooded Chardonnay or Cabernet Sauvignon, Merlot

*Wagyu beef carpaccio, truffle oil, parmesan, rocket (gf)*

Quail Confit 🍷 \$17 - Goes well with Merlot, Pinot Noir or Wooded Chardonnay

*Confit whole quail with onion & cumin, served with beetroot infused spinach & ricotta lasagna, red current jus*

Garlic Prawns 🍷 \$18/36 – Goes well with Chardonnay or Sauvignon Blanc

*King prawns sautéed in a cream, garlic, chili & parsley. Jasmine rice (gf)*

Goats Cheese Tart - Vegetarian 🍷 \$15 – Goes well with Chenin or Merlot

*Oven baked crispy filo tart with goats cheese & braised leek.*

*Apple rocket salad, beetroot puree, balsamic glaze*

Semolina Coated Squid 🍷 \$15 – Goes well with Sauvignon Blanc, Shiraz or a Pinot

*Crispy fried Semolina coated squid, Thai salad of cucumber, red capsicum,  
carrot and crispy vermicelli. Chili lime mayo*

Pan Seared Scallops 🍷 \$17 – Goes well with Shiraz or Chenin

*With grilled chorizo, topped with garlic, turmeric & saffron French aioli (gf)*

## Notes

*All prices include GST*

*Some meals can be adjusted to suit dietary requirements – Please ask floor staff*

*Not all ingredients are listed - please check with floor staff with any specific allergy concerns*

*Strictly no "itemized" billing - Split billing & separate payment accepted*

*15% surcharge applies on public holidays*

*All major credit cards accepted - 2% surcharge applies to American Express & Diners*

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## BIG PLATES

Chicken Dijonnaise 🍷 \$37- Goes well with Classic White or Shiraz  
*Baked chicken breast, hasselback potatoes, spring green beans, dijon & mushroom sauce*

House made Crab Ravioli 🍷 \$34- Goes well with Chardonnay or Shiraz  
*Crab, bacon, spinach & sage ravioli, served in a tomato crustacean bisque*

Spinach, Mushroom & Ricotta Roulade – Vegetarian 🍷 \$28 – Goes well with Chenin or SSB  
*Spinach & ricotta roulade, sautéed mushroom & onion duxelle, roasted cherry tomatoes & basil oil (v)*

Rabbit Cigars 🍷 \$34 – Goes well with Merlot or Pinot Noir  
*Slow cooked local farmed rabbit wrapped in filo pastry, on pea puree.  
Sautéed mushrooms, orange glazed Dutch carrots*

Fresh Northwest Barrumundi 🍷 \$39 – Goes well with Sauvignon Blanc, Pinot or Merlot  
*Grilled “skin on” Kimberly barramundi, rustic olive & eggplant tapenade  
Potato & leek brandade, crisp rocket, saffron aioli (gf)*

Pork Belly Duo 🍷 \$37 – Goes well with Shiraz, Boudreaux or Wooded Chardonnay  
*Twice cooked pork belly, pulled pork croquette, kumara puree, roasted apple*

Lamb Rack 🍷 \$40 – Goes well with Cabernet blend, Shiraz or Chardonnay  
*Oven baked new season spring lamb, dauphinoise potatoes and Moroccan ratatouille*

Black Angus Scotch Fillet Beef 🍷 \$39 – Goes well with Shiraz, Cabernet Sauvignon or Boudreaux blend  
*Grilled prime scotch fillet served with beer battered chips.  
With a choice of house made Béarnaise sauce or red wine jus*

## SALADS

Wagyu Beef Thai Salad 🍷 \$28 – Goes well with Vermentino, Rose’ or Dolce Rosso  
*Margaret River Wagyu beef marinated in Thai dressing, served on Asian slaw*

Cesar Salad 🍷 \$21 w chicken \$27 w smoked salmon \$30 - Goes well with Chardonnay  
*Classic Caesar salad of cos lettuce, bacon, soft boiled egg & croutons  
Shaved parmesan, anchovies dressing*

## SIDES

Royal blue mash, truffle oil 🍷 \$10

Garden salad of selected greens, balsamic vinaigrette 🍷 \$12

Beer battered chips, aioli 🍷 \$10

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*15% surcharge applies on public holidays*

*All major credit cards accepted - Surcharge of 1.65% (Inc. GST) applies to American Express*