

# THE CELLAR RESTAURANT HUNTER VALLEY

## BREADS

Sourdough roll with beetroot relish and dukkah 3  
Garlic sourdough 6

## OYSTERS

1/2 doz 15 1 doz 30  
Holberts Sydney rock oysters  
with eschallot and sherry vinaigrette or natural

## SMALLGOODS PLATTER

55 for 2 people, then 25 per additional person

Pork, veal and pistachio terrine with pickles  
Spanish cured meats served with pimentos  
Guindillas and sourdough, Serrano jamon  
Fennel and smoked paprika salami  
BBQ chistorra (chorizo)  
Wild mushroom and truffle salami  
Lamb pithiviers with tzatziki

## ENTREES

Buffalo mozzarella, tomato, peas, jamon, crispy egg  
and truffle 26

Indian spiced kangaroo with sweet potato and onion bhajis,  
pickled carrots, lentil dhal and coriander yoghurt gf 26

Chargrilled quail with sweetcorn blinis, hummus, local honey,  
pomegranate and watercress 26

Queensland prawns, salt cod fritters and slow roasted tomato  
with caper and tarragon mayo ss 27

Chargrilled local asparagus, Bass Strait scallops, gribiche  
and pancetta gf 27

## MAINS

Pan-fried haloumi, pumpkin "cigars", beetroot, charred  
eggplant, sumac, tahini yoghurt, pomegranate and watercress  
v 35

Wild mushrooms, organic polenta, toasted Brazil nuts

## CHARGRILL

Quality meat, poultry and fish  
cooked to your liking on our  
chargrill,  
served with a wedge of lemon and  
your choice of a sauce, butter or  
relish  
all gf, df

Organic Tassie hanger steak (M/R  
only) 37

350g Angus rib eye cutlet 37.50

Free range Berkshire pork chop  
and crackling 34

Milly Hill lamb cutlets 34

Whole snapper ss 35

Pan fried barramundi ss 33

Five large char grilled Coff's  
Harbour prawns (shell on) ss  
35

## SAUCE, BUTTER, RELISH

Rosemary jus

Mushroom jus

Horseradish crème fraiche

Green peppercorn sauce

Cafe de Paris butter

Roast garlic aioli

Fig and apple relish

Saffron rouille

Anchovy and parsley butter

Onion gravy

Dijon mustard

Grain mustard

Hot English mustard

Smokey BBQ sauce

## SIDES, SALADS

9

Garlic mash gf, v  
Classic crispy chips gf, df, v

and truffled pecorino gf, v 35

Duck confit, braised red cabbage and cherries, fat roasted potatoes, orange sauce gf 39

Roast stuffed chicken leg with oregano and lemon, Israeli cous cous and fetta tabbouleh 39

Pan fried lambs liver, bacon, mash, spinach and onion gravy gf 33

8 hour slow braised Milly Hill lamb shoulder with roast pumpkin and mint yoghurt gf 36

Parsnips with mustard and honey gf, df, v

Brussel sprouts with bacon and walnuts gf

Cauliflower cheese with jamon crumbs

Roast heirloom carrots with labna and dukkah gf, v

Heirloom tomatoes, Binnorie fetta, shallots and olives gf, v

Green beans with almonds gf, df, v

Mixed leaves with red onion and verjuice dressing gf, df, v

Spinach, rocket, roast sweet potato, avocado and pine nut salad with a raspberry and parmesan vinaigrette gf, v 15

### DESSERTS

"Eton Mess" ~ Vanilla panna cotta, meringue, strawberry jellies and sprinkles gf 17  
Glass Constable Estate Moscato 9

Passionfruit semifreddo with white chocolate and honeycomb crackle, orange and Cointreau gf 17

Lime brulee tart with fig ice cream and candied zest 17

Seasonal sorbets, pistachio vacherin and praline gf 15

Black forest gateau ice cream, brandy snap 'cigar' and chocolate sauce 17  
Glass Pedro Ximenez 10

### CHEESE

(served with lavosh and muscatels)  
One cheese 16 Two cheeses 21  
Three cheeses 26 Four cheeses 31

From Binnorie Dairy (Hunter Valley):

Bouche de Chevre (goat's)

Brie

Black wax cheddar

From Gippsland, Vic:

Tarwin Blue

From Italy:

Truffled Pecorino

Taleggio

Menu items and prices all subject to change.