

*TOKAR ESTATE WINERY*

*2 COURSES & GLASS OF WINE*  
*\$45.00*

OR *3 COURSES & GLASS OF WINE*  
*\$55.00*

*TO START*

*HOUSE MARINATED OLIVES* *\$7.00*

*ITALIAN ANCHOVIES WITH LIGHTLY TOASTED HOUSE BAKED BREAD* *\$8.00*

*IBERICO JAMON – SPANISH BLACK PIG (50 GRAMS)* *\$20.00*

*ITALIAN SALAMI (50 GRAMS)* *\$12.50*

*ENTRÉE*

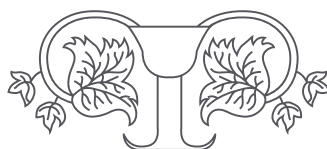
*DUCK LIVER PARFAIT*  
*RED ONION JAM AND BRIOCHE*

*CHARGRILLED MARINATED CALAMARI*  
*ROAST EGGPLANT PUREE, ROQUETTE SALAD AND YOGHURT DRESSING*

*CRISPY PORK BELLY*  
*HOT, SWEET & SOUR CARAMEL, BANANA FLOWER AND HERB SALAD*

*CURED KING FISH*  
*OCTOPUS, CHORIZO, SORREL, RADISH AND LIME MAYONNAISE*

*CONFIT TOMATO TART*  
*YARRA VALLEY DAIRY FROMAGE FRAIS AND LAVENDER HONEY DRESSING*



## *MAIN*

### **DUKKAH MARINATED CHICKEN**

*HERB & FETA QUINOA, SLOW ROASTED TOMATOES AND PRESERVED LEMON LABNE*

### **FRESH MARKET FISH**

*YOUR WAIT STAFF WILL INFORM YOU OF THIS WEEKS SELECTION*

*~ We will be changing our fish selection weekly in order to offer our customers the freshest*

*Fish that has be sourced using sustainable fishing practices ~*

### **CHAR GRILLED BEEF**

*SMOKED ONION & POTATO PURÉE, WATERCRESS,  
LEMON AND FRESH HORSE RADISH*

### **RICOTTA CANNELLONI ( V )**

*NAPOLI SAUCE AND MARINATED GRILLED VEGETABLE SALAD*

## *Side Dishes*

*RUSTIC CUT FAT CHIPS, ROSEMARY SALT & AIOLI* **\$9.00**

*COS LETTUCE, PEAR, WALNUT FETA AND BALSAMIC DRESSING* **\$9.00**

*SAUTÉED SEASONAL GREEN VEGETABLES* **\$9.00**

## *DESSERT*

### **PANNA COTTA**

*ROSEWATER, PISTACHIO CAKE AND MACERATED STRAWBERRIES*

### **VANILLA ROASTED PEACHES**

*CHARDONNAY SABAYON AND GRANOLA*

### **CHOCOLATE ROCKY ROAD SEMIFREDDO**

*TURKISH DELIGHT, PISTACHIO PRALINE AND MARSHMALLOW*

### **CHEESE BOARD**

*WITH LAVOSH, HOUSE MADE FRUIT BREAD AND APPLY JELLY  
(PLEASE ASK YOUR WAIT STAFF FOR OUR CHEESE SELECTIONS)*

*EXTRA CHEESES \$5.00 PER CHEESE*

*(ONE CHEESE CAN BE SELECTED AS DESSERT AS PART OF THE 2 OR 3 COURSE SPECIAL)*

