

# *special - medley of mains*

*(our all inclusive signature dish)*

\$40 per person

(includes a tasting of each wine, dessert and coffee)

## **panko crumbed soft shell crab** *(gf - available)*

soft shell crab lightly crumbed in panko, fried and simply served on a rocket salad with homemade tartare sauce

*(banca ridge 2011 verdelho)*

## **citrus chicken with brown butter and capers** *(gf - available)*

strips of chicken breast marinated in citrus oil, pan fried in browned butter and salted capers served with caraway scented couscous

*(banca ridge 2008 fossickers)*

## **spanish tomato bread salad** *(gf - available)*

crispy chorizo sausage, vine ripened heirloom tomatoes and toasted sourdough come together with parsley, red wine vinegar and extra virgin olive oil to make this summer salad

*(banca ridge 2009 tempranillo)*

## **dessert**

### **orange and clove jelly with cointreau cream** *gf*

this refreshing jelly of fresh oranges and cloves garnished with a hint of cointreau cream is a delightful way to finish a meal

*(banca ridge passito)*

**tea, coffee or hot chocolate**

# local suppliers

symara organic farm, stanthorpe  
britton produce, thulimbah  
mallow organic lamb  
mcmahon bros. produce, pozieres  
stanthorpe quality meats  
sutton's juice factory & cidery, cottonvale  
the summit fruit  
speranzas quality fruit & veg  
owens bush bakery

## glossary

**hummus** - a smooth thick mixture used especially as a dip.

**dukkah** - is an egyptian side dish consisting of a mixture of herbs, nuts, and spices.

**beef jerky** - beef strips marinated and air dried.

**masago** - wasabi infused caviar.

**haloumi** - is a soft or semi-hard cyprriot cheese with a salty flavour made from either sheep or goats' milk.

**rendang** - is a spicy meat dish which originated from the Minangkabau ethnic group of Indonesia and is now commonly served across the country.

**panko** - a variety of flaky bread crumb used in japanese cuisine as a crunchy coating for fried foods.

**pancetta** - is one of several types of cured italian pork made from pork belly.

**anglaise** - a type of custard sauce with a rich, smooth texture.

# menu

	small	large
<b>homemade indian flat bread</b> v homemade indian flat bread served warm with a sweet potato hummus, soft goats cheese and dukkah		14
<b>beer battered chips &amp; red wine gravy</b> (v - available) a smooth rich sauce of beef reduction and red wine	6	10
<b>bits and bites platter</b> a selection of homemade beef jerky, marinated olives, cucumber pickles, infused fetta, chicken liver paté and sweet moroccan cashews served with a selection of toast and breads		20
<b>mini heirloom tomato bruschetta</b> v sourdough toasted and topped with heirloom tomatoes, bocconcini and basil then drizzled with extra virgin olive oil	9	16
<b>antipasto platter</b> a mediterranean mix of cured meats, australian cheeses, marinated vegetables, fresh bread and melba toast	17	27
<b>noodles in a box</b> (v - available) ask your wait staff for today's style of noodles served with a light side salad	16	26
<b>maple glazed pumpkin and blue cheese pizza</b> v a thin and crispy pizza base topped with a tomato sauce, roasted pumpkin, creamy blue vein cheese and glazed with pure maple syrup garnished with fresh rocket and parmesan cheese	16	25
<b>sashimi oysters</b> fresh camden haven oysters dressed with a japanese soy sauce, pickled ginger and masago served with a fresh garden salad and crusty bread	18 (6)	28 (12)

banca ridge 2010 viognier

	small	large
<p><b>udon broth with beef and forest mushrooms</b> (v - available)</p> <p>a clear soup made on beef stock and forest mushrooms combined with udon noodles, teriyaki beef strips and fresh coriander served with crusty bread and bacon chips</p>	16	25
	banca ridge 2006 merlot	
<p><b>vegetarian sung choi bao</b> v/gf</p> <p>a chinese stir fry of shallots, baby corn, champignon mushrooms, water chestnuts and toasted pine nuts served with crispy lettuce leaves and grilled haloumi</p>	16	25
	banca ridge 2011 verdello	
<p><b>spanish tomato bread salad</b></p> <p>crispy chorizo sausage, vine ripened heirloom tomatoes and toasted sourdough come together with parsley, red wine vinegar and extra virgin olive oil to make this summer salad</p>	17	26
	banca ridge 2009 tempranillo	
<p><b>chilli squid and cucumber salad with passionfruit dressing</b> gf</p> <p>baby squid sautéed with garlic and chilli bound in a salad of cucumber, bean shoots, red onion, mint and coriander coated in a passionfruit dressing and topped with sugared peanuts</p>	19	27
	banca ridge 2011 verdello chardonnay	
<p><b>citrus chicken with brown butter and capers</b> gf</p> <p>strips of chicken breast marinated in citrus oil, pan fried in browned butter and salted capers served with garlic beans and caraway scented couscous</p>	19	27
	banca ridge 2008 fossickers	
<p><b>beef rendang</b> gf</p> <p>this asian inspired curry is packed with flavours, consisting of coconut, red onion, garlic, chilli and coriander finished with seared strips of beef rump and served with jasmine rice and our own mango chutney</p>	21	30
	banca ridge 2008 tin miner's red	

### **barkers creek pork cutlet** *gf*

fennel and macadamia encrusted pork cutlet oven roasted and served with a pear, preserved lemon and rocket salad garnished with nectarine chutney

### **panko crumbed soft shell crab**

soft shell crab lightly crumbed in panko, fried and simply served on a rocket salad with french fries and homemade tartare sauce

### **lamb moussaka**

traditional greek dish of lamb meat sauce, grilled eggplant and white sauce topped with cheese and baked till golden served with a greek salad

### **peri peri quail with orange salad**

semi boned quail marinated in our own peri peri sauce, char grilled and placed on a bed of baby cos, red onion and orange segments and topped with crispy pancetta

### **seafood catch of the day** *(gf - available)*

gourmet seafood dishes created daily by the young chefs, apprentices and trainees  
please ask your wait person for today's special

### **side dishes**

garlic buttered beans with toasted almonds  
green salad  
french fries  
herb and garlic bread

**small large**

32

*banca ridge 2009 tempranillo*

22 31

*banca ridge 2011 verdelho*

24

*banca ridge 2008 cabernet*

24 34

*banca ridge 2009 petit verdot*

**p.o.a**

*please ask for chefs suggestion*

6

## dessert

- 
- chocolate truffle delight** *gf* 9.5  
a rich light dessert of custard and dark chocolate presented on chocolate sauce and garnished with port jelly cubes
- deep fried honey and five spice ice cream** 9.5  
homemade honey and five spice ice cream crumbed in panko and coconut, served golden brown with lychees and a kaffir lime and coconut cream
- vanilla and raspberry slow cook pear** *gf* 9.5  
local pears slowly cooked in a sauce of raspberries and vanilla, served cold on crème anglaise and garnished with peanut brittle
- banoffee cheese cake** 9.5  
dark caramel cheese cake layered with grated chocolate and tossed macadamia nuts topped with candied banana and chocolate ganache
- orange and clove jelly with cointreau cream** *gf* 9.5  
this refreshing jelly of fresh oranges and cloves garnished with a hint of cointreau cream is a delightful way to finish a meal
- roasted camembert with thyme, garlic and semillon/chardonnay** 18  
tasmanian camembert stuffed with garlic and thyme, roasted with our 2009 semillon and olive oil served with freshly baked baguette and fresh lemon