

lunch specialty:
medley of mains

\$30.00 per person

(a tasting of each wine and dessert included in price)



your medley of mains platter includes the following:

salt and pepper squid

tender baby squid seasoned with sea salt and sichuan pepper fried till golden served on a chiffonade of lettuce and dressed with a fresh lemon and garlic vinaigrette

(banca ridge 2008 gateway series semillon)

bbq beef spare ribs

tender spare ribs marinated in our own bbq sauce then char grilled
served with boiled potatoes and sour cream

(banca ridge 2007 foundation series cabernet sauvignon)

homemade pork and caraway seed sausage

a succulent fat pork sausage coated in an orange glaze and served
with a traditional waldorf salad

(banca ridge estate 2004 merlot)

dessert

pineapple and bacardi rum panacotta

fresh pineapple and sweet white rum set in this milk based dessert
and garnished with toasted coconut and raspberry coulis

(barrel tawny port)

menu

	small	large
toasted herb sour dough v	5	9.5
homemade garlic, olive and parmesan cobloaf v served with liraz balsamic vinegar reduction and mt stirling olive oil	10	n/a
antipasto platter a mediterranean mix of cured meats, australian cheeses, marinated vegetables, fresh bread and melba toast	15	24
beer battered chips & red wine gravy v	5	8
apprentice soup of the day ask your wait staff for today's style of soup, served with a crusty roll and butter		p.o.a
roasted lamb, fetta and grilled artichoke pizza a thin based pizza topped with roasted lamb, marinated fetta, char grilled artichokes and romano cheese served with an olive and rosemary salad	15	24
spicy crumbed oysters large pacific oysters lightly fried in a parmesan and herb crust, placed on lemon couscous and topped with spicy cocktail sauce and fresh smoked salmon	18	28
noodles in a box ask your wait staff for today's style of asian noodles served with a light side salad	15	24

	small	large
<p>traditional lamb korma</p> <p>garnished with a cucumber and mint yoghurt and freshly made flaky unleavened bread</p>	15	24
<p>potato and leek gnocchi v</p> <p>sautéed with local mushrooms fresh shallots and cracked pepper, bound in cream and presented on toasted bruschetta</p>	14	22
<p>thai prawn laksa gf</p> <p>a traditional dish of prawn thai curry and asian greens finished with rice noodles and coconut cream</p>	16	25
<p>homemade pork and caraway seed sausage gf</p> <p>a succulent fat pork sausage coated in an orange glaze and served with a traditional waldorf salad</p>	14	22
<p>steak and bacon baguette</p> <p>prime fillet cooked to your liking and served on a freshly baked baguette with lettuce, tomato, cucumber, crispy bacon, caramelised onions, cheddar cheese and a garlic mayonnaise served with beer battered chips</p>	14	22
<p>salt and pepper squid</p> <p>tender baby squid seasoned with sea salt and sichuan pepper fried till golden, served on a chiffonade of lettuce and dressed with a fresh lemon and garlic vinaigrette</p>	15	24
<p>bbq beef spare ribs</p> <p>tender spare ribs marinated in our own bbq sauce then char grilled served with boiled potatoes and sour cream</p>	14	22

main meals

(chef's wine suggestion)

grain fed eye fillet *gf*

34

90 day grain fed new england beef cooked to your liking served with horseradish cream sauce, roasted capsicum, lemon potatoes and a wild rocket salad

(banca ridge 2007 gateway series tempranillo)

pork rib on the bone

34

succulent pork rib char grilled and served on garlic potato mash garnished with a red wine and mushroom jus

(banca ridge gateway series 2005 petit verdot)

chicken and bacon roulade

32

a warm roulade of chicken, bacon and seeded mustard served on a salad of baby english spinach and local fetta coated with a roasted tomato salsa

(banca ridge 2008 gateway series semillon)

loin of lamb with nebbiolo verjuice *gf*

32

prime suckling lamb marinated in nebbiolo verjuice, garlic and bruised rosemary roasted till pink and presented with baked pumpkin, onions and potatoes coated in a redcurrant sauce

(banca ridge estate 2008 tin miners)

venison sausage *gf*

30

ballandean venison marinated with 07 shiraz, local italian garlic and fennel seed, placed on a tomato and grain mustard puree, and garnished with a fetta salad

(banca ridge 2007 gateway series shiraz)

catch of the day

p.o.a

ask your wait staff for today's catch of the day

(banca ridge 2008 gateway series verdelho)

dessert

pineapple and bacardi rum panacotta 7.5

fresh pineapple and sweet white rum set in this milk based dessert and garnished with toasted coconut and raspberry coulis

self saucing chocolate pudding 9

served piping hot with our own mint and choc chip ice cream

baked granny smith apple 8

a whole apple filled with mixed fruit dark brown sugar and cinnamon baked and served with vanilla anglaise and brandy ice cream

blueberry crème brûlée 9

a smooth baked custard with blueberries afloat, crusted with toffee and served with fresh fruit

deep fried caramel ice cream 9

homemade caramel ice cream crumbed with a macadamia crumb and fried till golden served with a rich chocolate sauce

cake display all 7.50

please ask your wait staff for today's selection

wine list

bottle glass

whites

banca ridge estate 2006 fossickers white (semi-sweet)	15	6
banca ridge estate 2005 marsanne	16	6
banca ridge gateway series 2008 verdelho	18	7
banca ridge gateway series 2008 semillon	18	7
banca ridge estate 2008 passito (dessert)	18	6

reds

banca ridge estate 2008 tin miners red (semi-sweet)	16	6
banca ridge estate 2005 merlot	16	6
banca ridge gateway series 2007 tempranillo	20	8
banca ridge gateway series 2007 petit verdot	20	8
banca ridge gateway series 2007 shiraz	20	8
banca ridge foundation series 2007 cabernet sauvignon	14	5

beer and spirits

beer on tap	5
hahn light	
xxxx gold	
carlton mid strength	
premium beer	6.5
crown lager	
corona	
tooheys old	
blue tongue	
peroni (low carb)	
spirits	5.5
bundaberg rum	
johnnie walker scotch whiskey	
jim beam bourbon whiskey	
smirnoff premium vodka	
gordon's dry gin	
(served with a selection of mixers)	

tea, coffee and milks

coffee	3.5
long black	
flat white	
cappuccino	
café latte	
short black	
macchiato	
vienna	
mocha	
chai latte	(mugs ~5)

shakes & iced milks

hot chocolate	4
strawberry	5
coffee	5
caramel	5
vanilla	5
chocolate	5

(iced drinks are served with ice cream and whipped cream)

tea (a fine selection) 3.5

bushells
earl grey
irish breakfast
green tea
orange tea
mint tea
camomile

cold drinks

soft drinks	3.5
coca-cola	
diet coke	
fanta	
sprite	
lift	
ginger ale	
juices	3.5
hi value apple juice (pink lady, granny smith, gala, sundowner)	
orange juice	
water	3
still water	
soda water	
mineral water	
tonic water	
gourmet iced teas	4
black tea with lemon and lime	
black tea with peach and mango	
black tea tropical	
green tea with mango	
green tea with lemon	