

First

Chicken liver parfait lavosh crisps pear chutney	15
Blue cheese souffle roasted pear, pancetta and radicchio salad	17.5
Beetroot risotto goat cheese thyme rocket	15/25
Fennel tarte tatin mizuna orange pecans goats cheese	15
Soup of the day	9.9

Second

Wild Rivers saltwater barramundi walnut crumble topping wilted English spinach cauliflower puree	33
Rangers Valley 300 day grain fed Black Angus rump steak (300g) macaroni cheese beans Ballandean Shiraz Sauce	35
Slow roast shoulder of Mallow organic lamb Lebanese couscous lemon olives chilli pistachio broccolini	30
Breast of Inglewood organic chicken mascarpone & marjoram eggplant and corn cannelloni red pepper coulis	30
Pasture perfect organic Berkshire roast pork with roasted vegetables, apple and beets horseradish cream	30

Third

Afogato - coffee shot house ice-cream biscotti	9.5
- with liqueur (frangelico, cointreau, kahlua, tia maria, baileys)	16.0
Lime tart Vanilla ice-cream	12.5
Mochaccino Brulee	12.5
Brandied Apple Spice Cake Vanilla Icecream	12.5
Vanilla Roasted Pears Butterscotch Jus Roti Orange Cardamon Ice Cream Biscotti	12.5
Rhubarb Crumble Cinnamon Anglaise	12.5

The Vineyard CAFÉ | RESTAURANT

Dinner Daily from 6pm (Dinner bookings essential)
Lunch Sat. Sun 11am – 2pm

New England Highway, Ballandean *(in the old church at the top of the hill)*

P: 07 4684 1270

Sides

Garden salad palm-sugar vinaigrette shaved parmesan	8
Steamed greens toasted almonds	8.5
Crusty bread baked with EV olive oil and sage	7.5

To have with Coffee

Pecan & glace fruit biscotti	4
Pistachio biscotti	4

Drinks

DiBella plunger coffee (per person)	3.5
DiBella Swiss Water decaffeinated coffee (per person)	3.5
Leaf Teas - Tea Drop English Breakfast Twinings Irish Breakfast Twinings Earl Grey Dilmah Green Tea Jasmin	3.5
Herbal Teas - Peppermint Camomile Lemon & Ginger Rosehip & Hibiscus	3.5
Organic Apple & Ginger Juice	4.5
Orange Juice	3.5
Lemonade Coke Diet Coke Lemon Lime & Bitters	3.5