

## Entree

Malibu mussel chowder. \$15

*Crab Farm - Gewurztraminer*

Thai style crispy duck salad with fresh melon, cucumber, coriander and roast cashews. ₪ \$15

*Esk Valley - Riesling*

Crisp tempura prawns served with saffron aioli. \$15

*Tietjen Witters - Viognier*

## Mains

Beef eye fillet on a bacon and shallot rosti and portabello mushroom with spinach, blue cheese and jus. \$33

*Wild Rock - Gravel Pit Red*

Slow braised lamb shanks on a winter vege mash with red wine onions and lamb jus. ₪ \$25

*Brunton Road - Merlot*

Golden roasted pork belly on honey buttered yams with caramelised apple and sage butter. ₪ \$31

*Esk Valley Black Label - Riesling*

Grilled chicken breast on wilted asian greens topped with succulent tempura prawns. ₪ \$30

*Spy Valley - Chardonnay*

Pan fried salmon fillet with a lemon and macadamia crust, buttered zucchini ribbons, winter vege rosti and salsa verde. ₪ \$32

*Brunton Road - Pinot Gris*

Scotch fillet, chargrilled on creamy garlic potato mash, roasted field mushroom, slow roasted tomato, jus and bearnaise. ₪ \$31

*Trinity Hill - Montepulciano*

## Sides

Rosemary and garlic roasted potatoes. ₪ \$8

Green garden salad. ₪ \$8

Rocket, roast pear, walnut, blue cheese salad. ₪ \$8

Fresh seasonal veges. ₪ \$8

₪ These dishes are available gluten free on request.

