

VINESMITH CITY CELLAR DOOR

Lunch menu

2 courses 49

3 courses 59

Wapengo rock oysters, NSW, natural/Midnight vinaigrette *1/2 dozen (+30)*

Abrolhos Island scallop gratinée, herb crumb *+11 each*

Sourdough baked in house, whipped butter

Velouté of zucchini, crème crue, preserved lemon

Alfonsino, cucumber & daikon salsa, saffron, buckwheat cracker

Country style duck terrine, onion chutney, cornichon

Baked eggplant, sauce vierge, radish, curry leaves

Spotted cod, ragoût of pumpkin, greens, sauce velouté

Onglet of beef, beetroot, parsnip, cavolo nero, red wine jus

Choice of French or local cheese – blue, hard or soft

Salad of peach, fig, papaya sorbet

Basque Cheesecake, Richardson shiraz sorbet

*Includes a glass of your choice from our Blue Pyrenees Estate or
Glenlofty Estate collection—white, rosé, or red*

VINESMITH CITY CELLAR DOOR

Autumn menu
entrée | plat | dessert 95

Wapengo rock oysters, NSW, natural/Midnight Cuvee mignonette *1/2 dozen (+30)*

Abrolhos Island scallop gratinée, herb crumb *+11 each*

Tartlet of rabbit, apple | Mushroom croquette, jalapeño

Sourdough baked in house, whipped butter

Velouté of zucchini, cream crue, purple kale, preserved lemon

Alfonsino, celery & capsicum salsa, saffron, buckwheat crisp

King prawn, potato, fennel, radish, cream, bisque

Beef tartare, oyster cream, cured egg yolk, potato crisps

Country style duck terrine, onion chutney, cornichons

Sweet potato dumpling, squash, cos lettuce, parmesan velouté

Loin of pork, carrot, cabbage, tropea onion, parsnip, jus

Spotted cod, celery, roasted pumpkin, burnt lemon, sauce velouté

Onglet of beef, beetroot, cavolo nero, radicchio, burnt onion, jus

French and local cheese selection, lavosh

Salad of rhubarb, fig, peach, papaya sorbet

Basque cheesecake, Richardson shiraz sorbet

Cold chocolate fondant, wild rice, banana ice cream



Sourdough baked in house, whipped butter <i>3pc</i>	9
Wapengo rock oysters, NSW, natural/Midnight Cuvee mignonette <i>1/2 dozen</i>	30
Marinated olives, citrus, herbs & garlic	10
Imported French cheese selection, lavosh	35
Abrolhos Island scallop gratinée, herb crumb <i>ea</i>	11
Mushroom croquette, jalapeno, parmesan <i>ea</i>	6
Saucisson sec poivré, cornichons	18
Country style terrine, onion chutney, cornichons	28
Prawn cocktail, prawn, lettuce, avocado, sauce cocktail	25
Pomme frites, aioli	11
Green salad, garden herbs, French vinaigrette	12
Salad of haricot, tomato, celery, leaves, autumn spice, curry leaves	24
Alfonsino, cucumber & daikon salsa, orange, pear, saffron, buckwheat	27
Beef tartare, oyster cream, cured egg yolk, potato crisps	26
Snapper, ragout of pumpkin, greens, freekeh, sauce velouté	44
Sirloin steak, pomme frites, Café de Paris butter, red wine jus <i>300g</i>	55
Salad of rhubarb, fig, peach, papaya sorbet	16
Basque cheesecake, Richardson shiraz sorbet	18