

V I N E

DOUBLE BAY

Spring Menu 2016

COLD CANAPES \$6ea

Beef carpaccio, smoked anchovy cream, parmesan

Seared swordfish, smoked bone marrow, salsa verde

Tuna tartare taco, miso, sesame

Freshly shucked oyster, rhubarb, apple & pomelo granita

Sashimi of Kingfish, ponzu, avocado, buttermilk, lemon

Smoked eggplant, roast capsicum & pomegranate cigar

Ocean trout rillettes, horseradish, capers, quinoa crisp

Game terrine, pear chutney, pane carasau

WARM CANAPES \$6ea

Prawn toast, lemon, foie gras

Truffled Gruyere cheese gougere

Smoked pork belly & squid croquette with romesco

Baked Skull Island prawns, chipotle aioli

Mussels mouclade

Saffron arancini, parsley aioli

Lamb shoulder spring roll, pea puree, jus

SUBSTANTIAL \$10ea

Pulled lamb neck, mint, smoked yoghurt in pita bread

Ranger's Valley Steak sandwich, miso, mushroom and sundried tomato ketchup

Corned wagyu brisket, smoked gouda and picallili toastie

King prawn, saffron tomato orrchette

Vadouvan spiced chickpea curry, silken tofu

Fregola, confit tomato, asparagus, Parmesan

Ceviche of scallop, yuzu, coriander, oyster

Beef slider, truffle, gruyere, bacon

DESSERT \$5

Macarons

Dulce de leche lollipops

Mango Cheesecake

Chocolate, cherry, coffee mousse

Popcorn Ice Cream Pops