

SARABAH ESTATE VINEYARD

MENU

The *Chalet Bistrot*

To Start

Country Style warmed sourdough with house made Truffle butter 8

1/2 doz Northern Territory Tiger Prawns dressed w smoked wild Petuna Salmon Pearls 20

Koorinal Pacific Oysters with *Champagne Vinaigrette* (DF) 6 ea

Freshly sliced Ibericio Jamon w pickled chilli 20

Carpaccio, rocket, roasted capers, housemade reduced balsamic, reggiano parmigiana 24

Burrata Caprese w medley of cherry tomatoes, basil and vino cotto 18 (GF)

Swiss Button Mushroom & Truffle Arancini, on squid ink tuile & truffle vegan mayonaise 20 (V, avail)

Cypress Halloumi cheese, served el paso w crushed avocado & turmeric oil 18 (GF)

Our Sparkling Brut is Best in Region

Planchet De Charcuterie

Plateau De Fromages, 45

House truffle brie, ash brie, aged cheddar, quince paste, housemade dips w sourdough toasts

Charcuterie Board, 45/85

Wagyu bresaola, Ibericio Jamon, pickled vege, chorizo, mushroom arancini, house truffle brie w sourdough toasts

Spring Lamb Platter, 65/120

Spring Lamb cutlets, roasted avjar, smoky baba ganoush, beetroot feta, walnut pesto, olives, falafel, halloumi, chorizo, pickled vegetables w house made lavosh

Recommended Pairings with our platters

Sparkling Brut NV, Unwooded 2008 Chardonnay and Tawny Port

Mains

Signature Rangers Valley Black Onyx (Marble Score 5) 43

Duck fat Potatoes, bone marrow, mushroom paté and housemade jus (GF) (DF)
Recommended Pairing 2019 Merlot

Lasagne a La Chair De Crabe 42

Yeppoon Spanner crab, green asparagus fern, Moreton Bay bugs and cauliflower pecorino velouté
Recommended Pairing Sparkling Brut NV

Cone Bay Salt Water Barramundi 40

Served with Tiger King Prawns, confit garlic, zucchini flower, arruga and beurre noisette (GF)
Recommended Pairing 2008 Unwooded Chardonnay

Rare Glen Eyrie Roast Pork Belly 38

Pork belly, caramelized honey pears, potato with mountain pepper jus (GF) (DF)
Recommended Pairing 2017 Cabernet Sauvignon

Buddha Bowl 26

Mushroom Arancini, vegan cheese tofu, kale, lemon, lettuce, avocado salsa and falafel (V)
Recommended Pairing 2021 Rosé

Sides

Seasonal French Salad 20

Leafy greens, Roasted eggplant, Feta, Sundried tomatoes, Cucumber,
Capers & Reggiano Parmigiana w/ *Champagne Vinaigrette*

Pan fried Asparagus 18

with charred nuts and tomatoes in citrus dressing (V)

Dessert

Chocolate Fondant 23

organic Valrhona and housemade french vanilla bean gelato

Frangelico Tiramisu 23

served with macerated cherry, rosewater gelato



PLEASE ASK OUR LOVELY TEAM FOR OUR SELECTION OF FRESHLY BAKED PATISSERIES