

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, aubergine, arruga and creamy gazpacho (GF)  
Recommended Pairing 2008 Unwooded Chardonnay

### Truffle Stuffed Duck 38

Served with cauliflower gnocchi (DF)  
Recommended Pairing Cabernet Sauvignon 2017

### 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, Olives & Reggiano Parmigiana w/ *French Vinaigrette*

### Pan fried Asparagus 18

with charred nuts and tomatoes in citrus dressing (V)

## Dessert

### Chocolate Layer Cake 18

organic and housemade french vanilla bean gelato (GF)

### Frangelico Tiramisu 19

### Cheese Cake of the Day 23

## Take Me Home

Smoked Butter 14.95 - Mushroom Truffle Pate 9.95 - Reduced Balsamic 14.95 - Spiced Salts 14.95 - freshly baked Sour Dough 12  
Turmeric oil 12.95 - Hot Honey 19.95 - Chocolate Sauce 14.95 - Chilli Hot Chocolate powder 14.95 . Strawberry Merlot jam 12  
Cinamon Butter 12.95 - Ash Salt 6.95 - Mountain Pepper Jus 12.95 - Lavosh 12.95 - Mushroom Truffle Arancini 20

PLEASE ASK OUR LOVELY TEAM TO PACK A BAG TO GO!

