

SURVEYORS HILL

vineyards

spring bistro

All non-dessert meals served with bread.
Please notify any allergies as not all ingredients can be listed.

ENTREES

smaller dishes, light meals, share plates

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| OLIVES mixed marinated olives, olive oil + olive & semi-dried tomato tapenade vegan, gf | 12 |
| OCEAN TROUT house-cured & smoked ocean trout + quick-pickled apple & cucumber & a dab of spanner-crab & chives crème fraiche gf | 19 |
| TERRINE de campagne French-style 'country' terrine of pork, veal, prunes, walnuts, with flavours of brandy & pancetta + pickles, red onion relish | 16 |
| CHORIZO sherry-glazed chorizo with chickpeas + roast capsicum | 13 |
| PEAR & blue cheese packham pear with salad leaves, candied walnuts, white grapes & stilton + honeyed vinaigrette v, gf | 16 |
| SOUFFLE twice-baked gruyere & smoked cheddar soufflé + parmesan side salad v | 17 |
| VEG PLATTER hummus, moroccan crushed carrot & fennel, white bean & rosemary, cauliflower, cranberry & nut salad, pickled beetroot suitable for 2 or more, v, gf, can be vegan | 22 |

MAIN COURSE

larger plates

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| LAMB sumac-marinated cutlets, grilled, with kipfler potatoes + soft herb salad with red onion & lemon; whipped feta, beetroot hummus g | (2) 27 (3) 32 |
| PORK cumin-scented keftedes (greek-style meatballs) in a rich tomato sauce + greek-style side salad | 24 |
| QUICHE smoked salmon, dill & camembert quiche + tomato & dill salad made today with our eggs | 26 |
| DUCK & citrus breast, seared & oven-baked, with an orange marmalade sauce + couscous with blood orange, date & pistachio; sweet potato puree can be gf | 35 |
| CARROT carrot, ricotta & parmesan gnocchi + sage butter sauce v | (3) 18 (5) 25 |

DESSERTS

and afters

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| BERRIES & cream vanilla panna cotta + berry sauce, fresh berries gf | 13 |
| LEMON lemon tart made with our eggs + double cream, fresh passionfruit | 13 |
| LIQUEUR affogato vanilla ice cream, espresso, sliver of chocolate hazelnut cake, nip of nocino (house-made Italian-origin walnut liqueur) gf | 13 |
| CHEESE brie, blue, English cheddar + crackers, fig conserve | 22 |