

SURVEYORS HILL

vineyards

BISTRO

All non-dessert plates served with bread (or *gf* crackers).

Please notify any allergies, as not all ingredients can be listed. Though we take care, products containing gluten, nuts, dairy & other potential allergens are all processed in the kitchen; we cannot guarantee food that is totally free of allergens.

TO START

smaller dishes, light meals, share plates, etc.

OLIVES mixed olives (some ours) + tapenade, olive oil <i>vegan., gf</i>			14
VEG platter includes hummus; baba ganoush (eggplant); garlic mushrooms; carrot, ginger & walnut; beetroot, mint & yoghurt <i>vegan apart from beetroot dip, gf</i>	plate	platter	16 24
CHARCUTERIE mixed meats including prosciutto, salami + pickles <i>gf, nf, df</i>	plate	platter	24 34
BRANDADE home-cured deep-sea ling, blended with crème fraiche + provencal vegetable medley, crisp basil leaves & salmon caviar <i>gf, nf</i>			22
MUSSELS & prawns port phillip-grown mussels lightly smoked over alder chips + tomato & lemongrass consommé; 3 SA king prawns <i>gf, nf, df</i>			22
TOMATO & mozzarella insalata caprese: heritage tomato, buffalo mozzarella, basil <i>v, gf</i>			18

MAIN

larger plates

both lamb and duck are cooked pink – indicate if you want otherwise

LAMB 2 cutlets, garlic-rosemary marinated, grilled + potato salad, asparagus, sauce gribiche (french-style boiled egg & tarragon vinaigrette) <i>gf, nf, df</i>			32
BEEF carbonnade: cape grim beef brisket slow-cooked with beer & speck + mash, veg <i>nf</i>			32
DUCK breast, seared & oven-baked, blood orange & quince sauce + pumpkin purée, braised lentils <i>gf</i>			35
CARROT & ricotta carrot, ricotta & parmesan gnocchi + sage butter sauce <i>v, gf available, nf</i>	(3)	(5)	18 25
CHEESE soufflé gruyere & cheddar soufflé + pear & parmesan side salad <i>v, nf</i>			25

AFTER

pudding/dessert/cheese/coffee, etc.

PAVLOVA pavlova, cream, strawberries + blood-orange ice cream <i>gf, nf</i>			15
LEMON lemon-yoghurt-semolina syrup cake + raspberries, double cream			15
CHOCOLATE choc-hazelnut torte, coffee-rum flavours, chocolate ganache + crème fraiche <i>gf</i>			15
LIQUEUR affogato ice cream, espresso, sliver of choc-hazelnut torte, nip of nocino (walnut liqueur) <i>gf</i>			17
CHEESE plate: cheddar & camembert, fig conserve + crackers <i>can be gf, nf</i>			17
<i>cheese platters also available, suitable for more than one person: 3 cheeses 25; 4 cheeses 30</i>			
COFFEE, etc. chailatte hot chocolate various leaf teas & infusions (see our tea menu) – <i>all with full-cream dairy milk only</i>			all 4