

The Vineyard Café Christmas in July

6:30 pm July 8th & 29th 2017 \$89pp

Glass of Veuve Cliquot

Pear & parsnip soup with crumbled Brass Monkey Blue Cheese (gf)

Or

Italian rice balls filled with baby spinach, sun dried tomatoes and pesto rolled in panko bread crumbs served with capsicum coulis

Or

Maple glazed Pittsworth Quail served with pear and parsley almond salad (gf)

Duck two ways, confit of Duck leg and Orange glazed breast with roast root vegetables finished with orange Vin Cotto (gf)

Or

Tenterfield Angus x Hereford 200g Eye Fillet served with Potato bake, steamed broccoli, cauliflower florets and Ballandean Shiraz sauce (gf)

Or

Chicken Supreme filled with brie and quince paste served on a bed of sweet potato mash with green beans and honeyed carrot batons (gf)

Sticky date pudding with caramel sauce & homemade vanilla bean icecream

Or

Chocolate & orange crème brulee with almond tuiles (gf)

Or

Rose scented Eton mess meringue, whipped cream, rosewater strawberries (g/f)

Tea or Coffee