

## Dromana Estate Winery



## Tuerong Homestead Restaurant Menu

Tapas/Shared Plates ..... to enjoy

### Grazing

Ridge Estate Olives- warm Olives (GF)	\$12
Spanish Croquettes – today's Croquettes	\$4ea
Charcuterie Board – a selection of cured Meats, Pate & other delicacies	\$36
Vacherine Le Duc- served warm w/ Fresh Garlic, Herbs, fruit loaf & Bread (GF,V)	\$40

### Vegetarian

Dips – today's Dips w/house made lavosh & Bread	\$15
Beetroot – roasted Beetroot w/ Goats cheese Cream & fresh Fig (GF)	\$15
Mushrooms – selection of Mushrooms, sauted in Garlic, Thyme & white Wine (GF)	\$16
Arancini – w/ Pumpkin, Sage, Goats Cheese (V)	\$5ea

### Seafood

Scallops – w/Lardons, Jerusalem Artichoke Puree & Parsnip Chips (GF)	\$19
Octopus – warm, marinated Octopus w/Kipfler Potato & Gremolata (GF)	\$19
Prawns – Spanish Garlic Prawns (GF)	\$21
Calamari – pan fried w/ Garlic, Chilli & Lemon on a bed of Rocket (GF)	\$18
Soft shell Crab Taco – in Green Tea and Lime Salt w/Asian Slaw	\$15

### Meat

Chicken Karaage – w/Wakami & Japanese Wasabi Mayo (GF)	\$17
Slider – pulled Pork Slide w/slaw & smoked Apple chutney (2pcs)	\$14
Chorizo – glazed in local Apple Cider w/ caramelized Onion & roast red Pepper (GF)	\$16
Meatballs – Pork & Beef Meatballs in a white Caper Sauce	\$19
Twice cooked Pork belly w/chilli jam (3pcs)	\$19

Please ask our friendly staff for today's Chef specials

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### Salads & Sides

Steamed Broccolini w/ roasted flaked Almond (GF)	\$9
Chips – Estate hand cut Chips w/ Truffle Aioli - Medium / Small	\$9 / \$6
Bread – Fresh Sourdough w/Ridge Estate Olive Oil & sun dry Tomato Salt	\$4
Rocket Pear & Parmesan (GF)	\$9
Salad Lyonnaise – Frisee w/Lardons, Egg & croutons	\$9

### Cheese

*All our Cheeses are served with house made Lavosh, Quince Paste, Fruitloaf & Muscatel \$10 per 50g*

#### Fromager d’Affinois (France)

Fromager d’Affinois is a French double-cream soft cheese made from cow’s milk. It is produced by the romagerie Guilloteau company. Fromager d’Affinois is similar to Brie in production, appearance, and flavour

#### Saint Agur (France)

Saint Agur is a blue cheese made from pasteurised cow’s milk from the village of Beauzac in the Monts du Velay, part of the mountainous Auvergne region of central France

#### Manchego (Spain)

**Manchego** is made from 100% Castilla-La Mancha sheep’s milk. Aged 12 months, hard Cheese

#### Tete de Moine ( Switzerland)

**Tête de Moine** is a hard type cheese manufactured in Switzerland. It was invented and initially produced more than eight centuries ago by the monks of the abbey of Bellelay, located in the community of Saircourt, district of Moutier, in the mountainous zone of the Bernese Jura, the French-speaking area of the Canton of Bern.

### Dessert

Sticky Date Pudding w/Butterscotch sauce & Vanilla bean Ice Cream	\$15
Flourless Orange Cake w/Chantilly Cream & Berries	\$15
Apple & Rhubarb Crumble w/Vanilla Anglaise	\$15
Deconstructed Cheesecake w/Lemon curd, Meringue & Citrus Salad	\$15
Extra Scoop Ice Cream	\$2.50

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