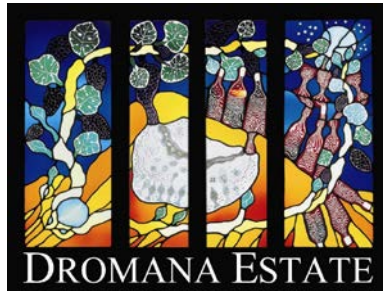


Dromana Estate Winery



Tuerong Homestead Restaurant Menu Share plates/Tapas... to enjoy

Entrées

Baguette - w/ cultured butter and seaweed salt	\$5
Spanish croquettes - ask our friendly staff for today's selection	\$4ea
Arancini (V) - pumpkin, sage, goat's cheese	\$5ea
Ridge Estate Olives (GF) - house marinated with lemon, oregano, garlic	\$12
Chorizo (GF) - glazed in local apple cider with caramelized onion and roasted red pepper	\$18
Charcuterie Board - wagyu bresaola, porchetta, felino salami, prosciutto, terrine, rilette and accompaniments	\$39

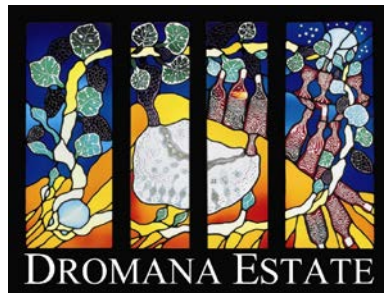
Vegetarian

Heirloom Carrots (V) (GF) - oven-roasted heirlooms w/ cauliflower puree, fennel salt and toasted hazelnuts	\$16
Roasted Cold Pumpkin - sumac and cumin roasted Kent w/ charred eggplant puree and goat's curd - <i>Mornington Estate Fumé Blanc</i>	\$16
Pickled Zucchini - lightly pickled ribbons, tomato petals w/ zucchini flower - <i>Mornington Estate Pinot Gris</i>	\$16

Seafood

House Cured Ocean Trout - homestead cured, served w/ Brioche, kohlrabi remoulade and caper berries	\$16
Calamari - marinated and deep fried w/ shichimi togarashi and an Asian slaw	\$18
Tamarind Prawns - marinated in tamarind and lemongrass, served w/ compressed watermelon and coconut flakes - <i>Mornington Estate Viognier</i>	\$22
Scallops - fish sauce caramel, parsnip puree, diced chilli and Asian herbs	\$19

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Meat

Tarragon Chicken (GF) (F) - roasted supreme w/ braised leek and asparagus - <i>Tuerong Park Chardonnay</i>	\$22
Wagyu Sliders - wagyu pattie, Kaiser fleisch, gruyere and dill pickle on a brioche bun (2pcs) - <i>Tuerong Park Pinot Noir</i>	\$15
Meatballs - pork and venison w/ tomato sugo, fried capers and pickled okra - <i>Dromana Estate Pinot Noir</i>	\$18
Twice Cooked Pork Belly - w/ smoked apple chutney and choux flammande (3pcs)	\$19
Beef Short Rib - slow braised in Dromana Estate Syrah w/ potato and parsnip cake, sautéed greens and golden beetroot - <i>Dromana Estate Syrah</i>	\$22

Salads

Green - rocket, Grana Padano, pine nuts, fresh apple, toasted seeds and herbs	\$9
Red - radicchio, semi-dried tomatoes, onion, Lilliput capers and croutons	\$10

Sides

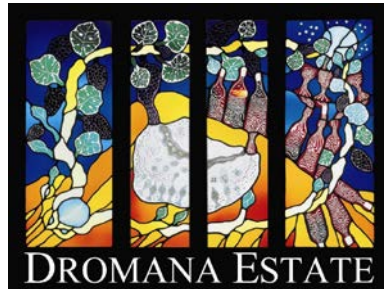
Homestead Cut Chips - hand cut chips w/ truffle aioli (small/large)	\$6/\$9
Seasonal Greens (GF) - steamed greens w/ butter almond flakes	\$9
Extra Bread and/or crackers	\$4

Kids Menu

Includes ice-cream with chocolate topping and a kid's drink Wagyu Slider w/ chips	\$15
Crumbed Chicken Tenderloin w/ chips	
Battered Flathead Tail w/ chips	

Arancini w/ chips (V)

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Desserts \$15
Sticky Date Pudding - w/ butterscotch sauce, honeycomb and vanilla ice cream

Lemon & Almond Torte - w/ butter burnt almond flakes, lemon, cardamom glaze and Disaronno soused fig

Chocolate & Hazelnut Flourless Torte - w/ dehydrated berries, Chantilly cream, ganache and sour cherry sauce

Cheese \$15 per 50g

3 Cheese Board \$40

4 Cheese Board \$48

Boatshed 'Beach Box' Brie (V)

Made from jersey milk and is finished with a fine white mould rind. A soft, creamy cheese with a rich, nutty aroma.

- *Served w/ toasted hazelnuts, dehydrated sour cherries and fresh green apple*

Boatshed Sunsmoke Cheddar

Brined in Smoked Spanish paprika giving the cheese a rich, smooth and smokey flavour and a gorgeous mahogany rind.

- *Served w/ bourbon candied walnuts, sweet and sour baked pineapple and fresh green apple*

Gorgonzola Dolce

A soft, buttery, blue-veined cheese made from whole cow's milk. It denotes a mild, sweet flavour with notes of sour cream and lactic tang.

- *Served w/ mustard pear, fruit croute and fresh pear*

Manchego

A semi-hard cheese made from 100% Castilla-La Mancha sheep's milk that is aged for 12 months, acquiring a sweet caramel and nutty flavour.

- *Served w/ toasted almonds, local honey, fresh pear*

(All our cheeses are served with crackers)

No split bills please, thank you.