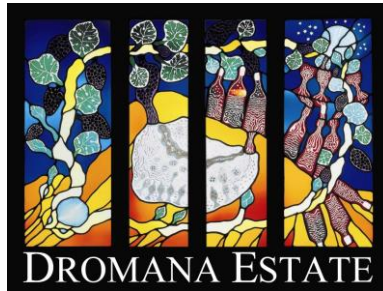


Dromana Estate Winery



Tuerong Homestead Restaurant Menu Share plates... to enjoy

Entrées

Baguette - w/ cultured butter and seaweed salt	\$5
Spanish croquettes - ask our friendly staff for today's selection	\$4ea
Arancini (V) - ask our friendly staff for today's selection	\$4ea
Ridge Estate Olives (GF) - house marinated with indigenous spices & garlic	\$12
Chorizo (GF) - glazed in local apple cider with artichoke heart & chickpeas	\$18
Charcuterie Board - wagyu bresaola, porchetta, felino salami, prosciutto, terrine, rilette and accompaniments	\$39

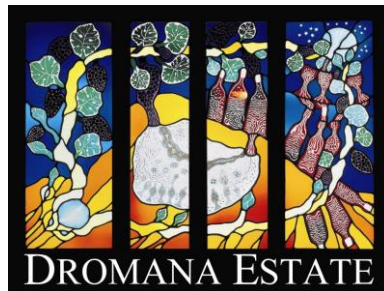
Vegetarian

Heirloom Carrots (V) (GF) - oven-roasted heirlooms w/ cauliflower puree, fennel salt and toasted hazelnuts	\$16
Asparagus - w/ Jerusalem artichoke puree, Lilliput capers & artichoke heart - <i>Mornington Estate Fumé Blanc</i>	\$16
Beetroot - Boatshed goats curd, roasted beetroot, golden beetroot chips Bourbon candied walnuts, fresh picked herbs - <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
Garlic & Paprika Prawns - w/ buttermilk dressed baby cos & candied almond - <i>Mornington Estate Viognier</i>	\$22
Scallops - w/ smashed petit pois a la Francais, aioli & fresh picked herbs	\$19

Dromana Estate Winery



Meat

- Coq Au Vin** - sous-vide chicken supreme in Tuerong Park Chardonnay jus and Celeriac puree \$22
- *Tuerong Park Chardonnay*
- Wagyu Sliders** - wagyu pattie, Kaiser fleisch, gruyere and dill pickle on a brioche bun (2pcs) \$15
- *Tuerong Park Pinot Noir*
- Meatballs** - pork and venison w/ German style caper cream sauce & sauerkraut \$18
- *Dromana Estate Pinot Noir*
- 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 \$22
- *Dromana Estate Syrah*

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

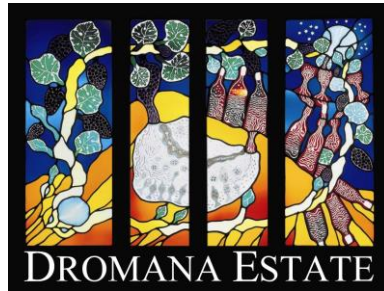
Wagyu Slider w/ chips

Crumbed Chicken Tenderloin w/ chips

Battered Flathead Tail w/ chips

Arancini w/ chips (V)

Dromana Estate Winery



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 Lava Cake - w/ raspberry cream and passionfruit 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.