

## Dromana Estate Winery



### Tuerong Homestead Restaurant Menu Share plates... to enjoy

#### Entrées

<b>Baguette</b> - w/ cultured butter and seaweed salt	\$5
<b>Spanish croquettes</b> - ask our friendly staff for today's selection	\$4ea
<b>Arancini (V)</b> - ask our friendly staff for today's selection	\$4ea
<b>Ridge Estate Olives (GF)</b> - house marinated with indigenous spices & garlic	\$12
<b>Chorizo (GF)</b> - glazed in local apple cider with artichoke heart & chickpeas	\$18
<b>Charcuterie Board</b> - wagyu bresaola, porchetta, felino salami, prosciutto, terrine, rilette and accompaniments	\$39
<b>Vigneron Board</b> - cured meats, cheese, olives, seasonal dip, pickled veg, poached pear and baguette. (Vegetarian option available)	\$39

#### Vegetarian

<b>Heirloom Carrots (V) (GF)</b> - oven-roasted heirlooms w/ cauliflower puree, fennel salt and toasted hazelnuts	\$16
<b>Asparagus</b> - w/ Jerusalem artichoke puree, Lilliput capers & artichoke heart - <i>Mornington Estate Fumé Blanc</i>	\$16
<b>Beetroot</b> - Boatshed goats curd, roasted beetroot, golden beetroot chips Bourbon candied walnuts, fresh picked herbs - <i>Mornington Estate Pinot Gris</i>	\$16

#### Seafood

<b>Gin Cured Ocean Trout</b> - w/ macadamia ajo blanco, pickled kohlrabi and tapioca crisp	\$16
<b>Calamari</b> - marinated and deep-fried w/ shichimi togarashi and an Asian slaw	\$18
<b>Garlic &amp; Paprika Prawns</b> - w/ buttermilk dressed baby cos & candied almond - <i>Mornington Estate Viognier</i>	\$22
<b>Scallops</b> - w/ smashed petit pois a la Francais, aioli & fresh picked herbs	\$19

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### 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)

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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 soured fig

**Chocolate Lava Cake** - w/ berry compote Chantilly cream and passionfruit sauce

**Baked Cheesecake** - w/ see our friendly staff for today's selection

### 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.*