



## Summer Menu

<b>Sourdough Bread, Dukkah and Olive Oil</b> (serves 2) A serving of freshly baked sourdough bread, <u>w</u> our house made dukkah & Merindoc Olive Oil	\$5
<b>Mt Zero Olives</b> warmed & seasoned <u>w</u> our own marinade (v,gf)	\$8
<b>Borscht</b> pureed beetroot soup <u>w</u> sour cream & mint (traditionally served cold) (v,gf) <i>We suggest 2017 Merindoc Riesling</i>	\$9.50
<b>Rice Paper Rolls</b> <u>w</u> spiced chicken, shredded vegetables & a Vietnamese mint & chilli dip <i>We suggest 2017 Willoughby Bridge Viognier</i>	\$17
<b>Mediterranean Vegetable Terrine</b> <u>w</u> a raisin, onion & red wine jam (v,gf) <i>We suggest 2017 Willoughby Bridge Rose</i>	\$18
<b>Cajun Blackened Fish</b> served on Creole sauce <u>w</u> Mississippi caviar (gf) <i>We suggest 2016 Merindoc Chardonnay</i>	\$19
<b>Merindoc Charcuterie Platter</b> (serves two) A selection of Mclvor Farm ham & salami, pork terrine, jellied meats & condiments, served <u>w</u> crusty sourdough bread (gf avail)	\$36
<b>Merindoc Regional Tasting Plate</b> (serves two) A selection of cheeses, Mclvor Farm smallgoods, grilled garden vegetables, house made pâté, trio of dips, olives & more <u>w</u> breads & crackers (gf avail)	\$38

*Our Signature Dish for this month*

**Mediterranean Vegetable Terrine** w raisin, onion & red wine jam along with  
**Tatarki of Beef Fillet** (rare) w a braised mushroom salad & soy, ginger & olive jus  
Served w 50ml each of our Willoughby Bridge Rose & Willoughby Bridge Nebbiolo

\$32.00 (inc wine)

<b>Warm Vegetable, Brown Lentil &amp; Nut Bake</b> served <u>w</u> a mixed bean salad & turmeric yoghurt <i>We suggest 2017 Willoughby Bridge Rose</i>	\$22
<b>Rainbow Trout Fillet</b> crumbed & pan fried fillets, served <u>w</u> lemon & dill potatoes, snow peas & a lime aioli <i>We suggest 2017 Merindoc Riesling</i>	\$27
<b>Gallantyne of Turkey Fillet</b> stuffed w pork & spiced fruit & served w garden veg & a turkey & red wine jus <i>We suggest 2016 Willoughby Bridge Sangiovese</i>	\$28
<b>Tatarki of Beef Fillet</b> pan seared beef fillet (rare) topped <u>w</u> a braised mushroom salad & a soy, ginger & olive jus <i>We suggest 2016 Willoughby Bridge Nebbiolo</i>	\$29

*Side Salad* fresh from our kitchen garden w a red wine dressing (v,gf) \$8.00

Please note a 10% surcharge applies to Bistro Bills on public holidays.

# MERINDOC



A SHELMEARDINE FAMILY WINE COMPANY

## Merindoc Cheese Platter (serves 2)

A selection of 3 Victorian cheeses w fruits, fried walnuts & walnut bread (gf avail)

\$21

## Merindoc Desserts

\$12.50

### Frozen Orange Meringue Timbale w rhubarb puree, cream & baked rhubarb

*We suggest 2015 Willoughby Bridge Dulcis*

### White Nectarine & Coconut Pannacotta served w toasted coconut, cream &

a yellow nectarine garnish

*We suggest 2015 Willoughby Bridge Dulcis*

### Ice-Cream Sandwich Christmas plum pudding & golden syrup ice-cream sandwiched between two choc chip cookies

*We suggest Pfeiffer Classic Rutherglen Muscat \$6 per glass chilled*

## Espresso Coffee & T2 Tea

### Children's Menu: \$15.00 (5 – 12 years)

Ham & Cheese Toastie

Lasagne with Salad

House made sausage roll

All meals served with a juice & ice-cream with topping

**Bookings are recommended please call 03 5433 5188 or email [cafe@merindochq.com.au](mailto:cafe@merindochq.com.au)**

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