

MERINDOC



A SHELMEARDINE FAMILY WINE COMPANY

Winter Menu

Cream of Celeriac & Almond Soup topped <u>w</u> chives and toasted almonds (v) <i>We suggest 2016 Merindoc Chardonnay</i>	\$9.50
Middle Eastern Quail deboned & marinated in sage, lemon & sumak, grilled & served on eggplant w pomegranate & lime dressing (gf) <i>We suggest 2008 Lusatia Park Pinot Noir</i>	\$18.00
Pork Rillettes <u>w</u> spiced apple, sourdough toast, comichons & bitter greens (gf) <i>We suggest 2015 Merindoc Sparkling Shiraz</i>	\$17.00
Penne Pasta , wholegrain pasta <u>w</u> chicken meat balls in a rich tomato, olive & herb sauce topped <u>w</u> parmesan (v avail) <i>We suggest 2016 Merindoc Viognier</i>	\$19.00
Merindoc Regional Tasting Plate (serves two) A selection of cheeses, Mclvor Farm smallgoods, grilled garden vegetables, duck & orange pâté, trio of dips, olives <u>w</u> breads & crackers (gf avail)	\$38.00

Our Signature Dish for this month

Half portion of Middle Eastern Quail deboned & marinated in sage, lemon & sumak, grilled & served on eggplant w pomegranate & lime dressing along with **Duck Thigh Confit** on roasted potato & sautéed greens. Served w a 50ml pour of each of our 2008 Lusatia Park Pinot Noir & 2013 Willoughby Bridge Syrah Grenache \$35.00 (inc wine)

Twice cooked Pork Shin on a ham & vegetable barley Risotto <u>w</u> sautéed cabbage & apple <i>We suggest 2013 Willoughby Bridge Syrah Grenache</i>	\$25.00
Cauliflower Steak on a capsicum & sweet potato puree <u>w</u> a vegetable timbale & roasted parmesan disc (v & gf) <i>We suggest 2016 Merindoc Chardonnay or 2012 Willoughby Bridge Nebbiolo</i>	\$22.00
Golden Trout Fillets smashed potato & trout mousseline sandwich on caper & pea puree <u>w</u> aioli dressing & snow pea salad (gf) <i>We suggest 2008 Lusatia Park Chardonnay</i>	\$28.00
Cassoulet , a classic rustic French winter dish of duck, pork, beef, Toulouse sausage & cannelloni beans in a rich tomato sauce, baked & topped w bread crumbs & steamed broccoli <i>We suggest 2014 Willoughby Bridge Cabernet Sauvignon</i>	\$28.50

Side Salad spinach & date w almond dressing (v,gf) \$8.00

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

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The Vineyard Cheese Plate \$12.50

Tasmanian Vintage Cheddar w fried walnuts, walnut bread & pepper lavosh (gf avail)

We suggest 2013 Willoughby Bridge Syrah Grenache

Merindoc Desserts \$12.50

Steamed Persimmon Pudding served with warm caramel cream & walnut praline

We suggest 2015 Willoughby Bridge Dulcis

Sliced Pot Roasted Quinces w citrus & sultanas w clotted cream w crystallised sugar rind (gf)

We suggest Pfeiffer Classic Rutherglen Muscat \$6 per glass

Frozen Honey w Topaque mousse and Topaque fruits and cream gamished w chocolate shard (gf)

We suggest Pfeiffer Classic Rutherglen Topaque \$6 per glass

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

For Bookings please call 03 5433 5188 or email cafe@merindochq.com.au

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