

Entrée

Prosciutto di Parma

Baked figs with thinly sliced prosciutto, parsley shoots drizzled with an orange emulsion sauce

\$15.90

Chicken & Pork Terrine

House made chicken & pork terrine accompanied by a petite herb salad and toasted brioche

\$15.90

Smoked Trout & Spanner Crab

Cedar smoked trout and spanner crab filled zucchini flower dusted in house crumbs, fried till golden, served with lemon and dill crème fraiche

\$17.00

Artichoke and Pumpkin Ravioli

Freshly house made artichoke and pumpkin ravioli topped with herb butter sauce

\$15.50

Yarra Valley Charcuterie Plate (for 1)

A selection of terrines, Smoked meats, Parfait and locally made relishes, Served with a selection of crackers.

\$18.50

Tokar Estate Mezze Platter (for 2)

A selection of smoked & cured meats, Mediterranean vegetables, marinated goats cheese and our own house made dips, served with grilled bread

\$29.50

Main Course

Spatchcock

\$29.95

Twice cooked Spatchcock, served with a lyonnaise onion and roast kipfler écrasse, sauced by a balsamic cabernet jus

Lentil and Vegetable Vol au Vent

\$28.50

Succulent lentil and vegetable ragu served in a crisp golden puff pastry basket, topped by a goat's cheese, Spanish onion and beetroot salad

Fish Selection

\$31.50

Pan fried blue eye on a bed of house made Squid ink linguini, served with pippies and a saffron consommé, topped by a fried caper and snow pea foliage salad

Beef Medallion

\$34.50

Prime grilled (MSA) Eye Fillet, served with an enoki mushrooms and bone marrow Agnolotti, pomme gratin and finished with a port and thyme jus

Duo of Lamb

\$34.50

Seared loin topped by a caramelized onion mousse accompanied by red wine and balsamic braised lamb wrapped in bric pastry baked till golden, served with roast baby root vegetables, drizzled by the braising liquor

Seafood Platter (Available Weekends Only)

\$98.50

This Seafood platter for two, utilizes the freshest fish and seafood from this Morning's markets, as well as the finest of local ingredients.

Please ask your waiter for today's selection

(Please allow 30 minutes as this Dish is specially prepared to order)

Desserts

\$15.50

Chocolate Delice

Rich chocolate Delice, served with a roast hazelnut, chocolate sauce and vanilla bean ice cream

Banana Tarte Tatin

Crisp puff pastry topped by caramelized bananas, topped with a macadamia nut praline ice cream

Summer Berry Pudding

Sponge, soaked in Tempra Rosa Rosé with berry compote and vanilla mascarpone cream, served with a sparkling berry consommé

Bread & Butter Terrine

Traditional Bread & Butter Pudding made with Date, Apricot and Sultana, accompanied by a Brandy anglaise and seasonal fruit



\$29.50

Tokar Estate Cheese Platter (serves 2)

A selection of Local and Imported cheeses, served with Seasonal fruits, crusty bread and water crackers

Please note we do not split bills

Side Dishes

\$6.90

Roasted Kipfler Potatoes

Kipfler potatoes, oven roasted

Sautéed Seasonal Vegetables

Selection of fresh seasonal vegetables tossed with butter and herbs

Pomme Frits

House cut chips

Roquette Salad

With shaved reggiano cheese and Tokar Estate balsamic and olive oil dressing

For the Children

\$20.00 per child (2 courses and soft drink)

Available for children up to 12 years

Main Course

Chicken nuggets served with chips and salad

Battered fish fillet served with chips and salad

Pasta with Napoli sauce and tasty cheese

Dessert

Vanilla Ice cream with chocolate, caramel or strawberry topping