

# TOKAR ESTATE

## *Entrée*

- Soup de jour* *\$15.00*  
*House made Soup using the freshest ingredients of local produce*
- Tempura Crab & Fried Calamari* *\$16.90*  
*Tempura battered soft shell crab, Fried Calamari Strings, Asian salad,  
Crisp rice noodles*
- Spiced Braised Chicken Bastilla* *\$15.90*  
*From Morocco, a spiced braised chicken & preserved lemon filo parcel,  
Saffron yoghurt cheese, & petit salad*
- Roast Vegetable Omelette* *\$15.90*  
*Roast Vegetable omelette, toasted ciabatta bread*
- Regional Tasting Plate* *\$18.50*  
*A stunning selection of tasting produce  
(Please check with your Waiter of today's selections)*
- Tokar Estate Mezze Platter (for 2)* *\$31.50*  
*A selection of smoked meats, marinated vegetables, local cheese,  
Dips served with grilled pita and ciabatta bread*

## *Main Course*

- Apricot Chicken*** ***\$31.50***  
*Apricot Chicken in a fragrant curry sauce*  
*Steamed rice, fried roti bread, and a Cucumber yoghurt*
- Organic Pumpkin & Sweet Pea Risotto*** ***\$31.50***  
*Organically grown pumpkin from Kitchen garden together with fresh sweet peas*  
*In a creamy risotto, fresh basil, Parmesan cheese*
- Fish Selection*** ***\$31.90***  
*Fresh from today's market*  
*(Please Check with Your Waiter for today's selection)*
- Assiette of Pork*** ***\$31.50***  
*Pan roasted pork, Braised sticky belly, Crispy crackle*  
*Caramelized apple & port jus*
- Beef Ossa Bucca*** ***\$31.50***  
*Slow cooked tomato and olive Ossa Bucco, creamy potato mash*  
*Preserved lemon gremolata*
- Seafood Paella (Available Weekends Only)*** ***\$89.50***  
*Spanish style Seafood paella for two, utilizing the freshest fish and seafood*  
*From this morning's market*  
*(Please ask your waiter for today's selection)*  
*(Please allow 30 minutes)*

## *Desserts*

*\$16.90*

### *Chocolate Soufflé*

*Rich soft centered chocolate soufflé, Vanilla ice cream*

### *Rhubarb & Fried Milk Mille Feuille*

*Poached Rhubarb, Fried milk, crumpet crackers, Blueberry compote*

### *Apple & Quince Pithivier*

*Roasted apple and quince pithivier, Cinnamon vanilla ice cream*

*With an apple syrup*

### *Lemon & Pecan Iced Mousse*

*Succulent lemon & pecan frozen mousse, Toffee shards, Almond poppy seed tuile*



*\$28.90*

### *Tokar Estate Cheese Platter (serves 2)*

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

### *Tokar Estate Cheese Platter for One*

*\$21.00*

*Please note we do not split bills*

# *Dishes*

*\$6.00*

*Roasted buttered chats*

*Sautéed Seasonal Vegetables*

*Pommes Frits*

*House cut chips*

*Garden Salad*

*Fresh garden salad dressed with a balsamic dressing*

## *For the Children*

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

*Available for children up to 12 years*

### *Main Course*

*Chicken Nuggets with chips and salad*

*Battered fish fillet with chips and salad*

*Pizza with Napoli sauce and tasty cheese*

### *Dessert*

*Vanilla Ice cream with chocolate OR strawberry topping*