



VINTARA

Lunch Menu

Vintara produce platter, housemade game terrine and pate, olives, housemade and local specialties \$25

Tapas platter, comprising housemade tapas style items \$26

Smoked duck breast on fried shallot pikelet with pickled Japanese vegetables with hoisin mayonnaise \$28

Kangaroo burger with pineapple and chilli jam and handcut potato wedges \$27

Lamb cutlets on chickpea and red lentil cake with eggplant caviar and harissa yoghurt \$28

On the specials board.....

Asparagus and lemon risotto \$23

Potato gnocchi in a brown butter sauce with roast pumpkin, cashews and spinach \$25

Seared tuna with chick pea, red pepper and mint salsa \$27

Salt and pepper quail with balsamic red wine reduction and a pomegranate and beetroot salad \$26

Prawn, chorizo and chat potato salad with lime mayo \$26

For sweets.....

Mango and coconut cheesecake \$10.50

Chocolate and fig tart with housemade pistachio and honey icecream \$12

Pecan pie with housemade butterscotch icecream \$12

Menu current at January 2010