



SARABAH ESTATE VINEYARD

MENU

# The Chalet Bistrot

## To Start

Country style warmed sourdough with house truffle butter, 8 (GF)

Imperial Osietra, ½ doz Northern Territory Tiger prawns dressed with Ponzu pearls and  
½ doz Koorungal Pacific oysters with smoked wild Petuna salmon pearls, (DF) 45

Charred Kerala Tiger Prawns, virgin coconut cream Sabayon  
Pink English grapefruit, vino cotto, squid ink tuile and confit tomato salsa, (DF) 32

Basque coal smoked Octopus, with gem lettuce, chorizo, scarmorze and confit tomato salsa verde, 36

Swiss button mushroom and truffle rolled Arancini, served with squid ink tuile and house made aioli, 18

Burrata Caprese, medley of cherry tomatoes with vino cotto, 18 (GF)

Cypresse Halloumi cheese, el paso with crushed avocado and turmeric oil, 18 (GF)

## Planchet De Charcuterie

Plateau De Fromages, 45

House truffle brie, ash brie and aged cheddar, quince paste, bliss roulade, rhubarb, lavosh, toasted sourdough

Charcuterie Board, 45/80

Wagyu Bresaola, Lonza Iberico ham, pickles, chorizo, saffron arancini, house truffle brie, toasted sourdough

Mezze Mezze, 45/80

Roasted Avjar, smokey baba ganoush, beetroot feta, walnut pesto, olives, falafel, halloumi, chorizo, pickles, Lebanese bread

Spring Lamb Platter, 60/120

Spring Lamb Cutlets, roasted Avjar, smokey baba ganoush, beetroot feta, walnut pesto, olives, falafel, halloumi, chorizo, pickles, Lebanese bread



## Mains

*Signature* Rangers Valley Black Onyx (Marble Score 5) 42, 2018 Merlot

Potato dauphinoise, bone marrow, mushroom paté (duxelles), haricot asparagus and truffle jus (GF)(DF)

Lasagne a La Chair De Crabe 42, *Sparkling Brut*

Yeppoon Spanner crab, green asparagus fern, Moreton Bay bugs and cauliflower pecorino velouté

Cone Bay Salt Water Barramundi 40, *Pinot Grigio*

Served with Tiger King prawns, confit garlic, zucchini flower, arruga and beurre noisette (GF)

Earl Grey Tea Smoked Maryland Duck 40, *Organic Shiraz or 2021 Rosé*

Duck leg, charred figs, forest mushroom and risotto cake with Morello cherry jus (GF)

Hasenpfeffer 40, *Cabernet Sauvignon*

Scenic Rim rabbit, Iberico ham, hasselback potatoes and pear sauce (GF)(DF)

Pecorino Romano Gnocchi 38, *Colombard*

Morel mushrooms, crispy pancetta, caramelized shallots and pecorino fluid de gel

Rare Glen Eyrie Roast Pork Belly 36, *Chardonnay*

Pork belly, caramelized honey pears, potato with mountain pepper jus (GF)(DF)

Buddha bowl, mushroom Arancini balls, vegan cheese tofu, 2021 Rosé

Kale, shredded coconut, lemon, lettuce, Dolmades, avocado salsa and thick cut Halloumi fries, 26

## Sides

Roman Caesar salad, 20

Poached Tommerups farm eggs, Pecorino Romano, lavosh and caper arruga dressing. Add pan fried chicken for 5

Pan fried asparagus with charred nuts, 15

Medley of sauteed swiss button mushrooms with fresh thyme and garlic, 15 (GF)(DF)

## Dessert

Chocolate Fondant, organic Valrhona and lemon sour cream gelato, 23

Deconstructed White Chocolate Cheesecake, served with rosewater, rhubarb and Drambuie gelato on chocolate soil 23, (GF)

House-made Frangelico Tiramisu, served with macerated cherry, rosewater gelato, 23

*Please ask our lovely staff for our selection of freshly baked patisseries*