



WELCOME TO

# SARABAH ESTATE VINEYARD

ITALIAN MONTH NOW





# What's on this weekend

## **Friday the 26th**

Italian Wine & Cheese pairing Masterclass

Woodfired Pizza Masterclass

Venue open 10-6pm

## **Saturday the 27th**

Bistro open 10-5pm

Italian Wine & Cheese pairing Masterclass

Woodfired Pizza Masterclass

6pm onwards is the .....

Dinner Under the Stars **SOLD OUT** Event

Smoke & Vine Pizza Bar open 4-8pm

## **Sunday the 28th**

Venue open 10-5pm

Paint & Sip Tuscany landscape 1-4pm

Smoke & Vine Pizza Bar open 12-5pm

Live Music 12:30-3:30pm



# What's on next weekend

## **Friday the 3rd**

Venue open 10-6pm

## **Saturday the 4th**

Bistro open 10-5pm

Smoke & Vine Pizza Bar open 4-8pm

## **Sunday the 5th**

Venue open 10-5pm

**Yoga in the Vines 10-11:30am**

Smoke & Vine Pizza Bar open 12-5pm

Live Music 12:30-3:30pm

PLEASE FEEL FREE TO TAKE YOUR WINE AND WONDER OUR BEAUTIFUL VINES!

Sarabah Estate  
Vineyard's  
Menus



All available  
Food





SARABAH ESTATE VINEYARD

MENU

# The Chalet Bistro

## 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 (DF)

½ doz Koorungal Pacific oysters with smoked wild Petuna salmon pearls 45

Charred Kerala Tiger Prawns, virgin coconut cream Sabayon (DF)

Pink English grapefruit, vino cotto, squid ink tuile and confit tomato salsa 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 aoli 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

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

Lasagne a La Chair De Crabe 42

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

Cone Bay Salt Water Barramundi 40

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

Earl Grey Tea Smoked Maryland Duck 40

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

Hasenpfeffer 40

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

Pecorino Romano Gnocchi 38

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

Rare Glen Eyrie Roast Pork Belly 36

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

Buddha bowl, mushroom Arancini balls, vegan cheese tofu,

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*



# Woodfired Pizza

Garlic Pizza \$19

Parmigiano-Reggiano, garlic, chilli

Margarita \$23

Home-made tomato sauce, buffalo mozzarella, fresh garden basil, extra virgin olive oil

Smoked Butternut Pumpkin \$25

Lemon thyme, smoked pumpkin, charred artichokes, buffalo mozzarella, baby spinach, pine nuts

Prosciutto Crudo \$27

Bechamel sauce, prosciutto, rocket, Reggiano

Truffle Pig \$28

Pork and Fennel sausage, home-made tomato sauce, buffalo mozzarella, mushrooms, black truffle oil

Meatlovers \$29

Pork and Fennel sausage, ham, pepperoni, mozzarella and napoli sauce

PLUS WEEKLY SPECIALS

# Charcuterie Boards

## 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

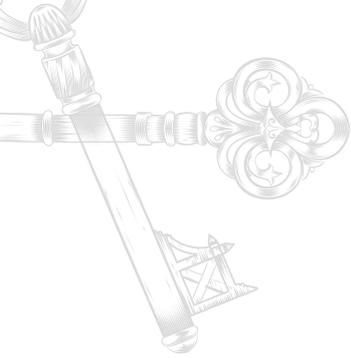
Avjar baba ganoush, beetroot feta, walnut pesto, olives, falafel, halloumi, chorizo, pickles, Lebanese bread

## Spring Lamb Platter 60/120

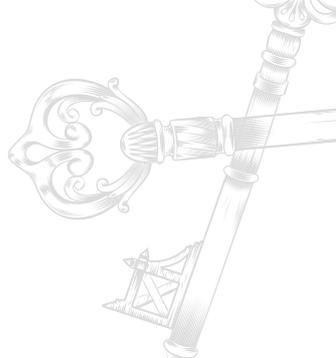
Spring Lamb cutlets, Avjar baba ganoush, beetroot feta, walnut pesto, olives, falafel, halloumi, chorizo, pickles, Lebanese bread

All available  
Drinks





# Drinks List



## ON TAP

Sealegs Schooner	\$12
Sealegs 1.2 Ltr Jug	\$34
Sparkling Rosé Cider Schooner	\$10
Sparkling Rosé Cider Jar	\$12
Sparkling Rosé Cider 1.2 Ltr Jug	\$32
Sparkling SEV Water Bottle	\$6
Sparkling SEV Water Glass	\$4
Shandy (Lager & lemonade)	\$7.50

## BOTTLED BEER

Peroni	\$9
Corona	\$10
Great Northern	\$9
Fatman Maroon Ale	\$9.50
Diggerz Pale Ale	\$9.50
Shazza Lager	\$9.50
Ginger Beer	\$9.50
Great Northern Super Crisp	\$9

## SOFT DRINKS

Ginger Beer	\$4.50
Raspberry Soda	\$4.50
Lemon Lime & Bitters	\$4.50
Fanta	\$4
Coke	\$4
Coke Zero	\$4
Lemonade	\$4
Kombucha	\$6
Rosé Cider Spider	\$16

## GIN

Traditional Gin w/ dehydrated Grapefruit	
Blood Orange Gin w/ mint	
Your choice of Fever Tree Tonic and soda water	
Glass	\$10
Take home Jar	\$15

## CELEBRATIONS



13 39

### Sparkling Brut Reserve NV

In awe of the French style Champagne we wanted to create something beautifully unique. Instead of a dry styled Champagne we have worked hard to create a beautifully creamy yet crisp off dry Brut. Oddly not too sweet and not too dry, our wooded Chardonnay creates a lovely creamy and buttery base which is lifted by our addition of Chenin Blanc, Viognier and Colombard. These additional varieties help to balance the smooth Chardonnay bringing pear and citrus notes to the palette. Perfect for any time of day!

**Master of Wine, Peter Scudamore-Smith, has given us an impressive 90 points, placing it straight to the top of all the sparkling wines 'Best in Region' in the Scenic Rim & nationally regarded!**



11 30

### Rosé 2021

Paying homage to our traditional variety, we have much joy in bringing you a single variety Merlot Rosé. A Rosé is a style of wine making, we take a red grape stripping it off the stems, seeds and skins to take advantage of the delicately light and fruity flavours held in the flesh. Here we leave the skins on for a short period of time, as a grapes colour and tannins come from the skins. This is where we get our beautifully deep rosé colour whilst keeping the delicate notes of our off dry Rosé.

### Rosé 2018

10 29

Crisp and summer like, this Rosé makes us proud to be vineyard owners, with each nuance in flavour present in the finish and each mouthful, being a genuine taste of the Scenic Rim microclimate, rich creek flat soils and pristine water. Smooth yet bold mouth and nose to complement adventurous menu pairings! Merlot vines right next to the Chalet bistro, beside the Olive Grove.

**SOLD OUT**

## WHITES



12 30

### Pinot Grigio

The grapes were harvested late February during the cool of the night after a hot, dry summer. They're pale in colour with a beautiful green hue from four hours left on skins before crushing and pressing. Bursting with a fruity palette, of pear and melon, this vibrant wine is well-balanced with a crisp and fresh acidity. Vegan friendly, yay!

### Golden Chardonnay Oak Aged 2005

9 28

As Sarabah's terroir is not suited to growing Chardonnay, our granite belt friends have grown a stunning drop that we just cant get enough of. As Sarabah's terroir is not suited to growing - we are proud holders of this Chardonnay that is now the oldest in the Scenic Rim. Held in French oak for 18 months then bottled, this 16 year old wine holds a beautiful Golden hue. From its combined ageing techniques, its time in the barrel and bottle have created a beautiful creamy, buttery and smooth finishing wine.



9 28

### Unwooded Golden Chardonnay 2008

Grown amongst the unique terroir of the granite belt this beautifully aged Chardonnay is perfectly crisp yet acidic with fresh peach, pineapple and hints of Honeydew Melon engulfing your palette. With over ten years aging in the bottle this Chardonnay is perfectly crisp yet complex, a perfect example of unwooded wine making.

### Colombard 2008

9 28

Colombard also known as French Colombard is a white French grape variety that is the offspring of the Chenin Blanc and Gouais blanc. Traditionally, used in France to make Cognac this variety is beautifully fruitful with a natural sweetness. Best paired with creamy cheese's or sweet treats bringing out crisp apple and peach on the palette.

## REDS



14 34

### Cabernet Sauvignon

This luscious Cabernet has a dark red colour, aromas of blackcurrant, blackberry and mint, lingering mouth-filling flavours and firm well-balanced tannins. You can drink now or age the wine for up to 3 years. Upon drinking you'll enjoy rich dark fruit and a generous length and balance. Make it a perfect partner to rich grilled meats, peppery sauces, and dishes with high flavour. The vines behind the marque are vegan, notably thicker to prune with darker stems.



11 30

### Merlot 2018

Merlot Vineyard, we are very proud of our single variety vintage here at Sarabah Estate. Being a classically dry styled wine we stay true to the natural flavours of this variety with notes of young red stone fruits; Red plums and cherries. As weather conditions vary year to year, this alters the structure and flavour characteristics of the wine each year. For 2019, this was a very wet year for us which results in a distinctive fruit forward merlot with a beautiful dry traditional finish. Taste the Scenic Rim!

### Tawny Port

14 89

We are proud as punch of our Tawny Port. Styled as a classic Portuguese Port we use our Merlot grapes to recreate the classic flavour of the traditional Porto grape. 15 years old topped up every vintage with our Merlot to give a beautiful fruity balance to it's earthy aged butterscotch and caramel flavours. Lighter than an Aussie styled port - this is one you may not want to share.

### Organic Shiraz 2018

12 32

Traditionally a cold climate grape, Australia has a strong reputation of taking on the challenge of growing this variety despite its climate struggles. Being located in the sunshine state this possesses more difficulties for us than colder states. Because of this we grow a beautifully fruit forward shiraz, due to the thinner skins. A beautiful example of its climate is giving us yummy plump notes of blackberries, plums & cherries. We call it a naked shiraz, since it is left to be its perfect self, un-oaked. Vineyard closest to the Manor with very 'designer' grape leaves - the ones you imagine!

