# **MERLOT**

Nestled amongst the vineyards, Lancemore Milawa comes alive in Spring. Vines start to go through Budburst, flowering with the promise of fruit to come.

The view across to Mt Buffalo and the Warby ranges are stunning as sunset skies are streaked with orange and fuchsia – the perfect backdrop for a relaxing tipple.

Summer is a time of abundance in the King Valley; we seek to showcase all that our region has to offer on each and every plate. More so, we look not to follow convention, but rather to explore local stories and engage with you on a culinary journey.

Your host Lidia and her wonderful team are excited to welcome you to sunset dinners overlooking the vines; and invite you to relax, expend as little energy as possible and take in the warmth of our food, our beverage, our hospitality.

# Tom Simpson

General Manager

# ENTRÉE

Risotto w Prosciutto, Parmesan, Green Pea and Radicchio
Heirloom Beetroot Tart, pistachio hummus, beetroot puree, Milawa blue cheese
Teriyaki glazed Skull Island Prawns, steamed leek, compressed citrus, wasabi cream
Southern Fried Quail, purple cabbage & walnut remoulade, Milawa mustard dijonnaise

#### MAIN

Northern Territory **Barramundi**, potato & fennel rosti, dill beurre blanc Free range **Chicken Breast Fillet**, pommes mousseline, roasted baby carrots, green beans, prosciutto, tarragon butter

Slow Cooked Chermoula **Lamb Shoulder**, pilaf rice, winter greens, jus King Valley **Angus Eye Fillet**, kipfler potato, carrot puree, Markwood mushroom, red wine jus

# SIDES \$13

Seasonal vegetables
Crispy potato, fermented flavours

# **DESSERT**

Chocolate & Pear Torte w chocolate ganache, vanilla ice-cream, chocolate soil
Milawa Walkabout Apiaries redgum Baked Honey Cheesecake, strawberry gel, sable crumb,
berry fruit sorbet

Mini Pavlova, citrus curd, berry compote, vanilla cream, sweet dukkah

# CHEESE

Selection of Milawa Cheeses, house made condiments, fruit | \$35