

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.

Serena Sykes
General Manager

ENTRÉE

Melon & Prosciutto, whipped fetta tart, cracked pepper
Heirloom Beetroot, pickled red cabbage, green apple, kalamata olive, walnut
Teriyaki glazed **King Prawns**, cucumber, compressed citrus, wasabi cream

MAIN

Northern Territory **Barramundi**, potato & fennel rosti, cherry tomatoes, ginger beurre blanc
Free range **Chicken Breast Fillet**, paris mash, roast garlic, honey roasted baby carrots, tarragon butter
Lamb Backstrap (cooked medium rare) pilaf rice, seasonal greens, jus
King Valley Eye Fillet, kipfler potato, root vegetable puree, Markwood mushroom, red wine jus

SIDES \$13

Sweet Potato Fries, burnt butter, cumin and rosemary
Buttered new potatoes, peas and herbs

DESSERT

Chocolate & Pear Torte, w chocolate ganache, vanilla ice-cream, chocolate soil
Milawa Walkabout Apiaries redgum **Baked Honey Cheesecake**,
strawberry gel, sable crumb, raspberry sorbet
Mini Pavlova, citrus curd, berry compote, vanilla cream, sweet dukkah

CHEESE

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

2 course | \$85 3 course | \$98 15% surcharge applies to Sundays & Public Holidays