

# LANCEMORE

## MILAWA

Nestled amongst the vineyards, Lancemore Milawa is a celebration of place, produce and people. As we shift into Autumn, so too does the landscape – our vines turn gold, sunsets stretch in hues of orange and fuchsia, and the view across to Mt Buffalo and the Warby Ranges never fails to stir the soul.

Our incredible Executive Chef, Joel Grudnoff, brings a farm-to-table philosophy to life at Restaurant Merlot, inspired by his upbringing on a small family farm in Northern New South Wales.

Surrounded by homegrown produce and a kitchen full of curiosity, Joel developed a deep respect and love for seasonal food from an early age. His career has taken him through some of Australia's top winery restaurants, and today, he draws on that experience to craft dishes that celebrate the best of the Milawa and King Valley region.

With a deep connection to our local growers and makers, our culinary team crafts dishes that let seasonal, regional ingredients speak for themselves.

***Honest, vibrant, and full of character.***

Whether you're here for a leisurely meal, a sunset dinner, or a special occasion, let us guide you through a thoughtfully curated experience.

At the heart of our restaurant is our incredible team, led by your host Lidia, who invites you to relax, expend as little energy as possible and take in the warmth of our food, our beverage and our hospitality.

On behalf of our entire team, it's our absolute pleasure to share this special corner of the world with you. Bon appétit!

***Serena Sykes***  
*General Manager - Lancemore Milawa*

# MERLOT

SAMPLE MENU (SUBJECT TO CHANGE)

## ENTRÉE

**Calamari**, fennel jam, beurre blanc, shallot  
*Cavedon Prosecco, King Valley \$13*

**Beef tartare**, XO sauce, sesame  
*Cavedon Pinot Noir, King Valley \$16*

**Native Satay of scallop**, crispy saltbush, sweet potato roti  
*Valhalla Marsanne, Rutherglen \$15*

**Consommé**, confit onion, Milawa cheese 'Cooper', rosemary madeline  
*Politini Pinot Grigio, King Valley \$15*

## MAIN

**Red Emporor**, scallop mousseline, parsley, jerusalem artichoke, en croûte  
*Billy Button Vermentino, Alpine Valley \$16*

**Pelmini**, mushroom, potato, bread sauce  
*Wood Park Chardonnay, King Valley \$15*

**Pork Belly Pithivier**, pumpkin, apple, jus  
*Cavedon Pinot Noir, King Valley \$16*

**Beef Strip Loin**, shallot tarte tatin, tomato & black garlic salsa  
*Politini Nero d'Avola, King Valley \$18*

## SIDES \$13

**Crispy Baby Potatoes**, rosemary & cumin brown butter  
**Roast Parsnip**, fennel, Danish blue

## DESSERT

**Buttermilk ice cream**, blackberries, champagne & rose granita, thyme  
*Pennyweight Gold, white port \$16*

**Brûlée rice pudding**, quince, sweet potato ice cream  
*Taminick liqueur muscat \$16*

**Thai basil parfait**, strawberry, pepita praline, salted caramel  
*Cofield botrytis muscadelle \$16*

**Selection of Milawa Cheeses**, house made condiments, fruit

*Executive Chef - Joel Grudnoff*

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