

Wine Chambers

restaurant

MENU \$55.00

BREADS, OLIVE OIL



FETTUCCINE CHICKEN CARBONARA

MUSHROOMS, BACON, PARMESAN

OR

MARKET FISH

OR

PORK FILLET, PORK SAUSAGE

CELERIAC REMOULADE, ROASTED WHITE ONION



CHOCOLATE MOUSSE

SORBET, PRALINE

OR

VANILLA BEAN BRULEE

SHORTBREAD

Wine Chambers

restaurant

MENU \$65.00

BREADS, OLIVE OIL

DUCK LIVER PARFAIT

CHERRY COMPOTE, FRENCH STICK

OR

RISOTTO

WILD MUSHROOMS, TRUFFLE PASTE, PINE NUTS, SPINACH, PARMESAN



CONFIT DUCK LEG

PUMPKIN MASH, BOK CHOY, MANDARIN JUS

OR

MARKET FISH

OR

LAMB LOIN

CONFIT POTATOES, SPRING PEAS, SHALLOTS



CHOCOLATE MOUSSE

SORBET, PRALINE

OR

EARL GREY PANNA COTTA

ORANGES, SHORTBREAD, ORANGE JELLY

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MENU \$75.00

SCALLOPS

KUMARA ROSTI, HERBED SOUR CREAM
OR

CHICKEN SKEWERS

SPRING SALAD, TOMATO CHUTNEY
OR

RISOTTO

WILD MUSHROOMS, TRUFFLE PASTE, BABY SPINACH, PINE NUTS, PARMESAN



LAMB LOIN

CONFIT POTATOES, SPRING PEAS, SHALLOTS

OR

EYE FILLET, BOURGIGNON

CARROT POTATO MASH, GREEN BEANS

OR

MARKET FISH



EARL GREY PANNA COTTA

ORANGES, SHORTBREAD, ORANGE JELLY

OR

CHOCOLATE MOUSSE

SORBET, PRALINE

OR

VANILLA BEAN BRULEE

SHORTBREAD

Wine Chambers

r e s t a u r a n t

FINGER FOOD MENU

BREAD AND DIPS \$11.50

CHARCUTEIE PLATE \$49.00

SMOKED SALMON, PROSCIUTTO, PICKLES, CHORIZO, DUCK LIVER PARFAIT, OLIVES

CHEESE PLATTER \$49.00

THREE FRENCH CHEESES, FRUIT, CRACKERS



\$4.00 PER PIECE:

VEGETARIAN

CAPRESE SALAD ON A STICK (GF)
BRUSCHETTA, SPINACH DIP
POTATO ROSTI, SOUR CREAM, CHIVES
CUCUMBER, SUNDRIED TOMATO MOUSSE

SEAFOOD

PRAWN, ANGEL HAIR PASTA (GF)
OYSTER, SHALLOT AND CHARDONNAY VINEGAR (GF)
SMOKED SALMON ON PUMPERNICKEL
SCALLOPS, PEA PUREE, LEMON MAYONNAISE

MEAT

BEEF MINI BURGER
CHICKEN MINI BURGER
DUCK LIVER PARFAIT ON FRENCH STICK
VENISON TERRINE, FRENCH BREAD
CLUB SANDWICH, HAM, CHEESE



SWEET THINGS \$3.50 EACH

CHOCOLATE BROWNIE BITES
FRUIT KEBABS (GF)
BLUEBERRY CHEESE CAKE

= GLUTEN FREE