



*Strangers' Restaurant*

## 3 Course Lunch \$72 per person

*(Includes your selection of one entrée, main and dessert, served with tea & coffee)*

## With Matching Wines \$98 per person

### Entrée

Pan fried Parisian gnocchi, wild mushrooms, chestnuts, purple oxalis leaf, parmesan wafer (V)

*2018 PepperGreen Sauvignon Blanc, Southern Highlands*

Jamon Serrano Reserva, artichoke, persimmon, walnut & linseed wafer & basil oil (DF)

*2019 Printhie Range Pinot Gris, Orange*

Beer battered zucchini flowers filled with three cheese & romesco sauce (V)

*2020 Margan and Bramble Rose, Hunter Valley*

Scallops with celeriac, brown butter, samphire (GF)

*2018 Bloodwood Chardonnay, Orange*

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### Mains

Market white fish of the day served with a puttanesca sauce, radicchio, cosberg (GF) MP

*2018 Shaw Vineyard Estate Merlot, Yass Valley*

Slow cooked lamb shank wellington with roasted baby carrots and black truffle mash

*2012 Canobolas-Smith 'Alchemy' Shiraz, Cabernet Sauvignon Franc, Orange*

Organic fried chicken, ricotta, preserved lemon, broad beans, calvo nero & kipfler potatoes

*2018 Jon Darragh Wines Chardonnay, Orange*

Winter roast vegetables, pumpkin, beetroot, fennel, honeycomb, brown butter chilli & sage (V)

*2019 Lerida Estate Cullerin Pinot Noir, Lake George*

Fillet steak with masala, spinach and eggplant relish (GF)

*2018 Nick Spencer "Gundagai" Shiraz Touriga, Tumbarumba*

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### Desserts

Coconut Sticky date pudding with toffee sauce & honeycomb ice-cream (V)

*N/V Cassegrain Old Yarras, Hastings River*

Seasonal citrus selection - Mandarin granita, lemon sorbet, ruby red grapefruit salad (GF, DF)

*2014 Hope Estate Late Harvest Verdelho, Riverina*

Apple tarte tatin with vanilla ice-cream (V)

*2014 Hope Estate Late Harvest Verdelho, Riverina*

Cheese plate with gorgonzola, triple cream brie & aged cheddar with muscatels and lavosh

*N/V De Bortoli 'OLD BOYS' 21 Yrs Riverina*

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V = Vegetarian, GF = Gluten free, DF = Dairy free, VE = Vegan

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.