



ESTATE MENU

55^{PP} | 2 COURSES | 65^{PP} | 3 COURSES

ENTRÉE

AWARD-WINNING PIALIGO ESTATE CHARCUTERIE BOARD
ESTATE GROWN MARINATED AND PICKLED
VEGETABLES, RYE CRISP ^{GF ON REQUEST}

OR

CLASSIC NICOISE SALAD ^{GF}
GREEN BEANS, KIPFLER POTATOES, BABY TOMATOES, EGG, OLIVES

OR

WOOD GRILLED CLARENCE RIVER OCTOPUS
TOSSED WITH HOUSE MADE XO SAUCE, SERVED ON CHAT POTATOES,
DILL, CHERVIL, MUSTARD AND ORANGE

MAIN

CLASSIC EGGPLANT PARMIGIANA
ESTATE GROWN EGGPLANTS, HOUSE MADE TOMATO SAUCE,
CRISP BASIL, AGED PARMESAN ^{V GF}

OR

PAN SEARED MARKET FISH
CAULIFLOWER PUREE, PICKLED FENNEL, WOOD GRILLED
CAULIFLOWER, NIGELLA SEEDS ^{GF}

OR

SLOW BRAISED BEEF CHEEKS
SOFT PARMESAN POLENTA, BRAISED MUSHROOMS ^{GF}

DESSERT

ESTATE TIRAMISU
COFFEE ANGLAISE, SEASONAL FRUIT

OR

PIALIGO ESTATE FRUIT CRUMBLE
VANILLA ICE CREAM

OR

BAKED CHOCOLATE GANACHE
SPICY HAZELNUTS, ORANGE OIL ^{GF}

**WANT TO ADD A BIT OF
PIZZAZZ TO YOUR EVENT?**

No problem! A one hour Gintonica experience? A martini masterclass?
We have a range of entertainment add-ons to choose from, enquire with
the team.