

Bistro Menu



Howard Dips Platter <i>Chefs selection trio of dips with Char-grilled Pita Bread (for 2)</i>	\$15
Howard Tasting Plate <i>Pepper seared beef with tapenade, House smoked Salmon, Marinated Olives Mushrooms, Duck Liver Pate & assorted breads (for 2)</i>	\$25
Pan seared Scallops with Sauce Vierge - <i>suggested wine match: HV Sauvignon Blanc</i> <i>Scallops with Sauce Vierge & fried Vegetable Chips</i>	\$16
Citrus cured Ocean Trout - <i>suggested wine match: HV Sparkling Chardonnay</i> <i>Ocean Trout on Orange & Mint with Rocket Pesto</i>	\$18
Rabbit Ravioli with Yabby Tails - <i>suggested wine match: HV Rose</i> <i>Rabbit Ravioli with Yabbies, Orange Buerre Blanc & Rabbit Jus</i>	\$18
Tomato Terrine with Goats Cheese - <i>suggested wine match: HV Un-oaked Chardonnay</i> <i>Ripened Tomato Terrine with Fromage Blanc and Basil Pesto Chevre</i>	\$16
Hogget Back strap with Pissaladiere - <i>suggested wine match: HV Cabernets</i> <i>Hogget Medallions wrapped in Prosciutto with Tomato Concasse & Pissaladiere</i>	\$17
Soft Shell Crab with Mango Salad - <i>suggested wine match: HV Sauvignon Blanc</i> <i>Soft Shell Crab with Mango & Pickled Ginger salad with Lime Soy dressing</i>	\$16
Goats Cheese Soufflé with Caramelised Onion - <i>suggested wine match: HV Frolic</i> <i>Twice baked Soufflé with Caramelised Onion & Rocket, Pear and Walnut Salad with Raspberry Vinaigrette</i>	\$25
Confit Duck Leg with Slow Roasted Tomato - <i>suggested wine match: HV Shiraz</i> <i>Duck Leg on Orange, Fennel & Caper Salad with Confit Tomato</i>	\$28
Fragrant Chilli Mussels & Vongole - <i>suggested wine match: HV Un-oaked Chardonnay</i> <i>Mussels & Vongole with Chilli & Tomatoes, fresh Herbs, Garlic Aioli with Bread Roll</i>	\$27
Mango & Lychee Chicken Roulade with Corn Buerre Blanc - <i>suggested wine match: HV Rose</i> <i>Chicken Roulade on grilled Polenta with Corn Buerre Blanc & Spiced Mayonnaise</i>	\$30
Air Aged Beef Sirloin with Watercress Puree - <i>suggested wine match: HV Cabernet Franc</i> <i>Sirloin on Sautéed Mushrooms & Watercress Puree</i>	\$31
Wild Barramundi Enpapilote with Champagne Butter - <i>suggested wine match: HV Chardonnay</i> <i>Barramundi cooked in paper with cherry tomatoes, miniature turnips & courgettes with Champagne Butter</i>	\$29
Sides	
Roast Potatoes with Rosemary Salt	\$8
Balsamic Glazed Vegetables	\$8
Rocket Pear & Walnut Salad with Blue Cheese Dressing	\$8
For The Kids	
Chicken Nuggets with Chips, salad & Tomato Sauce	\$12
Battered Fish & Chips with salad & Tomato Sauce	\$12
Ice Cream Sundae with nuts and marshmallows (Strawberry, Chocolate, Caramel)	\$8
Desserts - <i>suggested wine match: HV Botrytis Semillon</i>	
Burnt Orange Crème Caramel with fresh Orange segments	\$13
Champagne & Lychee Sorbet with Orange Segments and Lime candied Pistachios	\$13
Raspberry Ice-cream Towers with Rose & Raspberry Coulis	\$13
Callebaut Chocolate & Muscat Zabaglione with Vanilla Cream & Strawberries	\$13
Mixed Berry Summer Pudding with Vanilla & Cinnamon infused Cream & White Chocolate Ganache	\$13
Cheese	
Chef's selection of Two Cheeses with Water Crackers, Glazed Peaches Fig & Walnut Rolada and Nuts - <i>suggested wine match: HV Cabernet Franc</i>	\$18