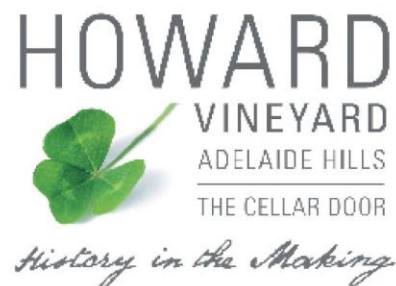


Bistro Menu



Howard Dips Platter

Chefs selection trio of dips with Char-grilled Pita Bread (for 2) \$15

Howard Tasting Plate

Fried Whitebait with Garlic Aioli, House smoked Salmon, Duck Liver Pate & assorted antipasto (for 2) \$25

Jerusalem Artichoke Soup with Fresh Nutmeg - suggested wine match: HV 09' Chardonnay
Artichoke Soup with Fresh Nutmeg & Truffle Oil \$12

Duck Ravioli with Carrot Coulis- suggested wine match: HV 07' Chardonnay
Duck Ravioli with Walnut & Herb Sauce, sliced duck breast & Carrot Coulis \$19

Caramelised Sweetbreads with a Hazelnut Sauce- suggested wine match: HV 09' Rose
Sweetbreads with Vegetable tart and Hazelnut Sauce \$17

Quail in Prosciutto with Saffron Vanilla Jus- suggested wine match: HV 07 Chardonnay
Boned Quail wrapped in Prosciutto with confit Fennel & Saffron Vanilla Jus \$18

Pan-seared Seafood with Anchovy dressing & Whitebait - suggested wine match: HV 09' Sauvignon Blanc
Scallops, Squid, Prawns & Garfish with Anchovy dressing and vegetable chips \$17

Hogget Back-strap with Pissaladiere- suggested wine match: HV 07' Cabernets
Hogget Medallion wrapped in Prosciutto with Snow-peas & Pissaladiere \$17

Spiced Vegetable Parmentier with Orange Buerre Blanc- suggested wine match: HV 09' Frolic
Mixture of fragrant spiced Vegetables with Fondant Potatoes & Orange Buerre Blanc \$24

Venison Sausage with Confit Garlic- suggested wine match: HV 07' Shiraz
Venison Sausage on Truffled Mash with Confit Garlic and Cabernet Jus \$26

Chicken & Leek Pie with Bacon & Eschalotes- suggested wine match: HV 07' Chardonnay
Chicken, White Wine & Leek Pie with Jus, Bacon & Eschalotes \$26

Braised Lamb Shank with Pommes Puree- suggested wine match: Amos 07' Cabernet Franc
Lamb Shank with Pommes Puree Gremolata & Rosemary Jus \$30

Air Aged Beef Sirloin with Watercress Puree- suggested wine match: Amos 07' Cabernet Sauvignon
Sirloin on Sautéed Mushrooms & Watercress Puree \$31

Pan Seared Red Snapper with Beetroot Buerre Rouge- suggested wine match: HV 09' Chardonnay
Red Snapper on Savoy Cabbage with Beetroot Buerre Rouge & Broccoli Coulis \$30

Sides

Roast Potatoes with Rosemary Salt \$8

Balsamic Glazed Vegetables \$8

Roast Beetroot & Goats Cheese Salad \$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 - suggested wine match: HV Botrytis Semillon

Rhubarb & Apple Pie Spiced with Cinnamon Nutmeg & Vanilla \$13

Pecan & Pear Pudding with Butterscotch Sauce & Cream \$13

Cherry & Macadamia Nut Clafoutis with Pouring Cream \$13

Callebut Chocolate & Muscat Zabaglione with Vanilla Cream & Strawberries \$13

Chocolate Caramel Tart in a Hazelnut sweet crust \$13

Cheese

Chef's selection of Two Cheeses with Water Crackers, Glazed Peaches

Fig & Walnut Rolada and Nuts - suggested wine match: HV Cabernet Franc \$18

HOWARD

VINEYARD

