

THE
WINERY
RESTAURANT
PELLER ESTATES

FABULICIOUS DINNER MENU
WINTER 2019 - 3 COURSE \$45

FIRST COURSE

PORK CROQUETTES

Beetroot Salad, Sunflower Seeds,
Faro, Cuvee Vinaigrette

GRILLED WHITE SHRIMP

Caper Remoulade, Artisan Greens,
Enoki Mushrooms
Substitute Shrimp for Lobster - \$10 addition

PEPPER & SWEET POTATO SOUP

Turmeric Chickpeas,
Chili Crème Fraiche

MAIN COURSE

ATLANTIC SALMON

Maple Soy Baby Bok Choy, Wild Rice,
Carrot Ribbons

BEEF STRIPLOIN STEAK

Scalloped Potatoes, Buttermilk Fried Onion,
Cabernet Sauce

CURRY RUBBED CHICKEN

Roasted Cauliflower, Pickled Eggplant,
Butternut Squash Puree

SIGNATURE DISH

LOBSTER PARPADELLE

Double Smoked Bacon, Fresh Basil, Handeck Cheese, Chardonnay Cream Sauce
\$15 addition

DESSERT

CARROT & BEETROOT CAKE

Ginger Mascarpone Icing,
Roasted Squash Ice Cream

CHERRY GAMAY CHEESECAKE

Spiced Chili Cherry Compote,
Peanut Brittle

ICEWINE CHOCOLATE GANACHE

Chocolate Oatmeal Crumble,
Berry Coulis, Basil Gel



Prices are exclusive of wine, taxes and gratuities.

Menu subject to change.