

# PELLER ESTATES

## Fabulicious Lunch Menu

February 22<sup>nd</sup> to March 1<sup>st</sup>

\$25.00

### Starters

Butternut Squash & Pear Soup  
Pear and Prosciutto chutney

Salmon Terrine  
Spring Onions Slaw, Deep Fried Capers, Lemon Dill Crème Fraiche, Toast Points

Pistachio Crusted Goat Cheese  
Watermelon Radish, Blonde Frisée, Honey Thyme Crumble, Golden Beets

### Lunch Mains

Merlot Lamb Sirloin  
Wild Rice, Brussel Sprouts, Caramelized Cipollini, Baby Peppers

Fried Duck Egg  
Eggplant Puree, Duck Confit, Curry Spiced Zucchini, Goat Cheese

Sparkling Wine Mussels  
Roasted Garlic, Sundried Tomato, Charred Artichokes, Basil Pesto Linguini

### Desserts

Brownie Decadence  
Dark Chocolate Pecan and Salted Caramel Brownie, Salted Caramel Sauce and Ice Cream

Raspberry Mousse Cake  
Raspberry Coulis, Raspberry Glass

Cookies and Cream  
“Peller Oreo” Buttercream Sponge Cake, Vanilla Anglaise, Blackout Crumb

# PELLER ESTATES

## Fabulicious Dinner Menu

February 22<sup>nd</sup> to March 1<sup>st</sup>

\$39.00

### Starters

Butternut Squash & Pear Soup  
Pear and Prosciutto chutney

Salmon Terrine

Spring Onions Slaw, Deep Fried Capers, Lemon Dill Crème Fraiche, Toast Points

Pistachio Crusted Goat Cheese

Watermelon Radish, Blonde Frissie, Honey Thyme Crumble, Golden Beets

### Mains

Cabernet Braised Beef Cheek

Smoked Mushrooms, Icewine Choux Croute, Heirloom Carrot Ribbons, Red Quinoa

Chardonnay Chicken Breast

Saffron Pearl Cous Cous, Baby Navet, Jerusalem Artichokes, Butternut Squash Sauce

Rosé Battered Pickerel

Malt Vinegar Sea Salt Fries, Warm Pea Salad, Confit Tomatoes

### Desserts

Brownie Decadence

Dark Chocolate Pecan and Salted Caramel Brownie, Salted Caramel Sauce and Ice Cream

Raspberry Mousse Cake

Raspberry Coulis, Raspberry Glass

Cookies and Cream

“Peller Oreo” Buttercream Sponge Cake, Vanilla Anglaise, Blackout Crumb