



# BARMAH PARK

• VINEYARD •

RESTAURANT & CELLAR DOOR

## Entrées

Chefs selection tasting plate	36
Raw tuna loin, pickled daikon, wasabi gel, mirin reduction	22
Confit rainbow trout, local mussels, quinoa shards, burnt lettuce emulsion	21
Venison carpaccio, braised shank, elderflower jelly, walnut, berries	19
Main Ridge chevre panna cotta, fresh peas, broadbeans, black garlic	17

## Mains

Market fish fillet, seasons greens, chorizo, radish, chive oil	Market price
Aged duck breast, duck leg parcel, pearl barley, carrot, red summer fruits	40
Flinders Island Saltgrass lamb rump, slow cooked shoulder, yoghurt crusted cauliflower, pickled eggplant, cucumber, samphire	39
Pork loin and belly, pickled oyster mushrooms, kohlrabi, nasturtium pesto	38
Crab risotto, Heritage Farm duck egg, Yarra Valley Cavier	33
Pumpkin and ricotta Rotolo, pine nuts, pickled grapes, zucchini flower	32

## Sides

Heirloom tomatoes, fresh goats curd, capers, red onion, red wine vinegar	12
Green beans, pickled shallots, toasted almonds	10
Hand cut chips, smoked garlic aioli	10
Zucchini salad, mint, feta, citrus oil	10
Mixed leaf salad	9

## Dessert

Meyer lemon tart, burnt basil meringue, mascarpone	18
Sunny Ridge strawberries, buttermilk sponge, honey comb	18
Chocolate, cherries, pistachio	18
Selection of petit fours	18

## Cheese

2 cheeses (30g each)	17
3 cheeses (30g each)	25
4 cheeses (30g each)	33

Please speak to our friendly wait staff about any dietary requirements you may have.

Please note: a 10% surcharge applies on public holidays