



STREICKER

WINE ESTATES OF MARGARET RIVER

3 Course Menu \$55

Entree

- Grilled cauliflower, baba ghanoush, pesto, pine nuts V
- Sweet corn and zucchini fritters with smoked chicken, fried pickles,
chipotle GF/DF
- Warm House Made noodle salad, duck, soy poached egg

Main

- Pan fried House Made gnocchi, exotic mushrooms V
Add smoked chicken
- WA pan fried fish of the day, sticky rice, pickled fennel, GF
Café de Paris butter
- Crispy pork belly, Puy lentils, nashi pear, cauliflower GF

Dessert

- Rhubarb and ginger baked goat's cheesecake GF
- Warm citrus crepes, vanilla ice cream

GF – *Gluten Free option* V - *Vegetarian option* DF – *Dairy free option*

Sides

House cut chips with aioli	GF/V	9
Rocket, fennel and orange salad	GF/V	9
House baked fresh sourdough bread, olive oil, sea salt	V	5
Roasted heirloom carrots	GF/V	5

Sweets + Cheeses

House Made rocky road		3
Cheese, House Made crackers and biscotti, apple chilli jam, honey walnuts	GF	
One Cheese: 15 Two Cheeses: 22 Three Cheeses: 29		

Soft drinks and coffee

Juice box - Apple or Orange		2.5
Margaret River Beverages (lemonade, lemon lime bitters, cola, citron press, berry fusion)		4.5
Sparkling Water 750ml		6
Flat White Cappuccino Latte Espresso Short Macchiato Hot Chocolate		4
Long Black Double Espresso Long Macchiato Mocha Chai Latte		4.5
Affogato		8
Pot of Tea		4
English Breakfast Earl Grey Peppermint Chai Green Lemon & Ginger		