



STREICKER

WINE ESTATES OF MARGARET RIVER

3 Course Menu \$55

Entree

- Mushroom and eggplant stuffed capsicum with fried onion rings and salsa verde GF/V
- Polenta cake with crispy prosciutto and capers GF/DF
- Lamb, olive and mint crépinette with pea puree and brussel sprouts GF

Main

- Garden pea and fennel risotto with shaved parmesan add prawns GF/V
- Maryland coq au vin with speck, roast mushrooms, baby carrots and confit shallots GF
- Slow roasted brisket with ajo blanco, Shiraz braised cabbage, green beans and roast tomatoes GF

Dessert

- Lemon polenta cake with lemon curd and almond parfait GF
- Dark chocolate mousse with raspberry and rose water sorbet & nuts GF

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

Sides

House cut chips with aioli	GF/V	9
Green beans with olive butter and toasted almonds	GF/V	5
House baked fresh sourdough bread, olive oil, sea salt		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		