



STREICKER

WINE ESTATES OF MARGARET RIVER

3 Course Menu \$55

Entree

Smoked eggplant puree with balsamic beetroot, rocket, pomegranate, and pepitas*

Lemongrass and ginger broth with crocodile dumplings*

Prosciutto and goats cheese with Jerusalem artichoke chips*

Main

House Made fettuccini with mushroom, kale and courgettes*

Confit duck leg with potato gratin and baby honeyed carrots*

Crispy pork belly, pumpkin, roast cauliflower, Jerusalem artichoke puree*

Dessert

Warm pecan pie, house made vanilla bean ice-cream

Apple and pear crumble with whipped anglaise*

**gluten free or gluten free option*

Sides

House cut chips with aioli* 9

Green salad with house dressing* 5

Butter Roasted cauliflower and cavalo nero* 8

Sweets + Cheeses

House Made rocky road 3

Selection of cheeses, crackers, apple chilli jam, candied walnuts*

One Cheese: 15 | Two Cheeses: 22 | Three Cheeses: 29

Beverages

Apple juice/orange juice 2.5

Margaret River Beverages (lemonade, lemon lime bitters, cola, citron presse, berry fusion) 4.5

Sparkling Water 750ml 6

Flat White | Cappuccino | Latte | Espresso | Short Macchiato 4

Long Black | Double Espresso | Long Macchiato | Mocha | Chai Latte 4.5

Hot Chocolate 4

Affogato 8

Pot Tea 4

English Breakfast | Earl Grey | Peppermint | Chai |Green | Chamomile|
Lemongrass & Ginger

**gluten free or gluten free option*