

BLACK SWAN[®]

WINERY RESTAURANT



STARTERS & TO SHARE

Confit garlic bread, parmesan, fresh herbs - 7.50

Warm bread, marinated olives, dukkah & Jingly virgin oil - 10

Grilled Spanish chorizo, buffalo mozzarella, basil & lemon -14

Pizza Bianco, bocconcini, rosemary, olive oil & Iberico ham - 16

ENTREES

Chef's soup of the day

Sautee' of wild mushroom in puff pastry, poached egg, truffle asparagus (vegetarian) -16.50

Grilled local prawns, celeriac cream, celeriac remoulade' & fried baby capers (gluten free) -18

Confit duck croquettes w/ fragrant Vietnamese coleslaw & chilli jam -16

Seared half shell scallops w/ gazpacho vinaigrette, cucumber, mint & tobiko (gluten free) - 18

Roasted pork belly w/ morcilla, butternut puree & colcannon (gluten free) -17

Please note not all ingredients are listed on the menu. Please see wait staff for further clarification.

Split billing is accepted - strictly no separate billing.

Prices include GST. Surcharge applies on all public holidays.

We accept all major credit cards. American Express & Diners incur a 2% surcharge.

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MAINS

Spaghetti of prawns & crab, fresh tomato, chilli, parsley & garlic pangrattato - 32

Suggested wine –Black Swan 2009 Chardonnay, Cloudy Bay 2009 Sauvignon Blanc

Twice roasted duck, parmesan polenta & sherry jus - 32

Suggested wine –Black Swan 2005 Shiraz, Skillogalee 2009 Riesling

Grilled Ningaloo Wagyu fillet, roasted potatoes (la graisse' de canard), truffle butter (gluten free) - 52

Suggested wine - Black Swan 2006 Cabernet Franc, Alkoomi 2005 Blackbutt

Half roasted chicken, truss tomatoes, red pepper tapenade (gluten free) -32

Suggested wine – Talijancich 2008 Graciano, Black Swan 2009 Classic White

Asparagus tart, ricotta & spinach filo, saffron butter sauce (vegetarian) - 28

Suggested wine –Black Swan 2009 Rose, James Talijancich 2007 Verdelho

Black Pig cotoletta w celeriac remoulade & Basque style peppers - 33

Suggested wine – Henschke 2008 Henry's Seven, Black Swan 2003 Cabernet Sauvignon

Fish of the Day – See Specials

SIDES

Steamed greens, olive oil & sea salt - 8

Warm beet root salad, marinated feta, tossed pinenuts & rocket – 9

Grilled field mushrooms, garlic & parsley pangrattato - 10

Truffle mash – 9

Fries & garlic aioli - 9

Additional bread for the table - 1.50 per person

Note some suggested wines not available by the glass- Please refer to the wine list