

MENU

STARTERS

(Soup of the day)

Pumpkin Soup

A thick & creamy butternut soup with fried mustard & curry leaves served with sourdough
\$18.00 VG

Chicken & Cream Corn Soup

A thick & creamy chicken breast soup full of flavour with fried parsley garnish served with sourdough
\$20.00

Peri-Peri Chicken

Served with coconut rice, charred corn, chilli & lime dust
\$19.00 GF

Jollof Rice Balls

Arborio rice with Chilli, Lime, Basil & Bell pepper served with pesto mayo and mint relish
\$17.00 V

Grilled North Atlantic Scallops

Served with Spiced Cauliflower Puree, Calamari, Chorizo & Salsa Verde
\$22.00 GF

Fried Silken Tofu

Served in Ras El Hanout, coconut broth & rice \$18.00
VG/GF

MAINS

Eye Fillet

Eye Fillet coated in Glenbosch Steak Rub served with Duck Fat Potatoes, broccolini, Smoked Tomato & a Smokey Red Pepper Sauce.
\$42.00 GF

Saffron Risotto

Arborio rice cooked with vegetable broth, white wine, Kashmir saffron, asparagus & Parmigiano-Reggiano
\$32.00 +Add Scallops \$10.00 GF

Beef Potjie

Served with Chutney, Chilli Sambal, Raita, yellow Rice & Bread
\$38.00 GFM

Butter Chicken

(Traditionally known as Murgh Makhani)

Cream base sauce served with coriander chutney, chilli sambal, raita, yellow rice & bread
\$38.00 GFM

Market fish

Teriyaki glazed salmon with roasted potato, asparagus, spring onions, nori garnish
\$40.00 GF

SIDES *(must accompany starter or main):*

Steamed Greens

Steamed Broccolini & asparagus, roasted potato, chimichurri, Pink Peppercorns & Curd

\$15.00 GF VGM

Waffle Fries

with Truffle Oil & Parmesan, served with Lemon Aioli
\$12.00 VGM

Soba Noodle Salad

Coleslaw, fresh chilli. Coriander & spring onion garnish with soba noodle dressing with toasted sesame seeds
\$15.00 VG, GF

KIDS. \$20.00

(kids meals include a juice box & kids ice-cream. Must be 12 years or under))

Spaghetti Bolognese

Traditional Neapolitan Sauce & Parmesan Cheese

Battered Fish

Battered Fish served with chips

Steak

Beef Steak with chips & Tomato Sauce

Chicken Tenders

Chicken Tenders served with chips



GLENBOSCH

WINE ESTATE

BEECHWORTH WINE REGION

DESSERT

South-African Treat

Chocolate Ganache, Amarula Mousse, Chocolate Crumb & mint gel
\$15.00 V

Sticky Date Pudding

served with vanilla ice cream, butterscotch sauce & toasted almonds
\$15.00 V

Affogato

Ice Cream served with a shot of Amarula & an espresso shot.
\$19.00 GF

Apple Crumble

Apple and Rhubarb mini pie served with ginger biscuit crumb & vanilla ice cream
\$15.00

Please note we can split bills evenly incurring a 1.4% surcharge, regards Glenbosch