



Lark Hill Vineyard Restaurant



Fixed Price Menu:

1 course \$30, 2 courses \$45, 3 courses \$55
includes Lark Hill organic espresso coffee or tea.
Add \$8/course for matched wine.

Entrées

Quail, partially deboned and pan seared, served with Lark Hill Muscat jelly
2009 Riesling

Vignerons Platter: Duck liver parfait, house-marinated feta &
Lark Hill pickled cucumber, served with crusty bread
2008 Methodé Champenoise Rosé

Confit of Pork Belly (gf) with Lark Hill quince paste
2006 Chardonnay

Blue Cheese Tarte (v) with caramelised onion and a rocket & pear salad
2009 'Fledgling' Sauvignon Blanc

Mains:

Ricotta gnocchi (v) with gorgonzola and walnuts
2006 Chardonnay

Slow braised **Venison**, flaked and rolled in short-crust pastry, with parsnip mash and Lark Hill kale
2003 Exaltation Cab/Shiraz/Merlot

Duo of Ravioli: slow-braised beef and leek & pumpkin served with burnt sage butter foam
2003 Shiraz

Tasmanian salmon with a basil & mild-chilli dressing and fresh salsa, on a dill & Lark Hill potato salad.
2005 Pinot Noir

Risotto (v, gf) of Lark Hill kale, Lark Hill nettle, mushrooms and feta, topped with parmesan cheese
2009 Fledgling

Duck leg confit (gf), served on Lark Hill pumpkin mash, with a petite radicchio salad and beetroot relish
2006 Chardonnay

Rocket & parmesan salad \$8

Desserts:

Chocolate & hazelnut parfait with butterscotch sauce and almond praline
2008 Auslese Riesling

Apple & Rhubarb crumble with vanilla bean ice-cream
2008 Auslese Riesling

Chocolate & walnut brownie with a rhubarb compote, Lark Hill ristretto ice-cream and Lark Hill espresso syrup
2003 Shiraz

Chefs dessert tasting platter for 2:

Star Anise crème brûlée, chocolate & walnut brownie, Lark Hill Quince Turkish delight,
Lark Hill ristretto ice cream, meringues and a summer berry compote.

Lark Hill Restaurant showcases food/wine matching and as such we do not offer a separate children's menu.

Lark Hill is a non-smoking property

Please note we regrettably must pass on the Amex 5% surcharge