



Lark Hill Vineyard Restaurant

At Lark Hill we serve as much of our own produce as possible, grown by Sue's father, who at 96 still runs a Biodynamic farm nearby.



Entrees

charcuterie: sopressa, bresaola & duck liver pâté \$20
recommended match 2009 Sangiovese

asian-style **confit duck** salad \$16
recommended match 2011 Riesling

wild rabbit terrine with a nashi pear salad \$18
recommended match 2011 Grüner Veltliner

Lark Hill kale & ricotta tart \$15
recommended match 2009 Rosé

Sides:

Freshly baked bread rolls: \$2

Mixed green salad \$8

Potato wedges \$8

Mains

ravioli (v) of caramelised root vegetables with a burnt sage butter \$25
recommended match 2009 Chardonnay

pan seared **chicken breast** (gf) – with sweet potato puree and salsa verde \$28
recommended match 2011 Viognier

ocean trout (gf) on Lark Hill potato salad, fennel & orange \$28
recommended match 2010 Pinot Noir

braised **lamb & vegetable** shepherds pie with a pea puree \$28
recommended match 2003 Merlot

grassfed **angus rump** (gf) tagliata with roast beetroot & goat chevre \$28
recommended match 2010 Shiraz Viognier

Dessert & Cheese

cheese plate; selection of four cheeses \$20
recommended match 2003 Merlot

please ask for this weeks cheese varieties

autumn berry tarts \$15
recommended match 2010 Auslese Riesling

pear poached in Lark Hill 'Auslese' Riesling with crème anglaise \$15
recommended match 2010 Auslese Riesling

If you have enjoyed the wine, why not take some home
Ask your host and we will have the wine ready for when you leave

Lark Hill is a non-smoking property

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