

*La Maison du Vigneron*  
*Special Occasion Dining*

*Canapes*

Cheese Gougeres	\$15
Blinis with Creme Fraiche Smoked Salmon & Caviar	for
Mini Toasts with Chicken Liver Pate & Cointreau Marmalade	all 3

*Appetizers*

Fresh Oysters (in season)	½ doz	\$18	1 doz	\$32
Oysters Kilpatrick (in season)		\$24		\$40
Prawn Cocktail				\$15

*Soups*

Cream of Mushroom	\$15
Chicken Consommé	\$15
French Onion	\$15
Cream of Tomato	\$15

*Entree*

Honey Soy Scallops with pink pickled ginger & coriander	\$18
Kataifi wrapped Spencer Gulf Prawns with Vietnamese salad	\$18
Green Chicken Curry with Jasmin Rice	\$12
Italian Meatballs with Bolognese Sauce	\$12
Pan roasted Quail with prosciutto, sage & wild rice	\$18

*Main Course*

Duck Breast on Sweet Potato Puree	\$32
Confit Duck Leg with Parsnip Skordalia	\$32
Chicken Mignons with rosemary baked wedges	\$28
Rack of Lamb with Potato Gratin	\$32
Slow cooked Lamb Shanks with Creamy Mash Potatoes	\$28
Filet Mignon with Mushroom Sauce	\$38
Beef Cheeks in red wine sauce with Parsnip Skordalia	\$30
King George Whiting beer battered with shoestring chips	\$38
Grilled Atlantic Salmon with Orange Tarragon Cream Sauce	\$28

*Dessert*

Sticky Date Pudding with caramel sauce & Vanilla Icecream	\$15
Vanilla Bean Panacotta with Black Cherries	\$15
Bread & Butter Pudding with whipped cream	\$15
Coffee self-saucing pudding with pouring cream	\$15
Sparkling Shiraz Poached Pears with Mascarpone (in season)	\$18

*Cheese*

Selection of 3 Australian cheeses for 2	\$30
Selection of 3 International cheeses for 2	\$40

*Beverages*

Cappuccino	
Latte	
Macchiato	\$4
Flat White	
Black	
Hot Chocolate	
Tea	

Please note, should you have any other requests please do not hesitate to ring and discuss with me. Charmaine 0412138348.

All Menus need to be discussed in advance and, as we are not a Restaurant, all guests must have the same Menu unless there are dietary allergies.