

REDGUMS ON

EVENING STEAMING

EMMYLOU

APPETISER

GARLIC & HERB BREAD gf * upon request

Crusty bread baked with fresh garlic and herb butter
Perfectly Paired with Brown Brothers Prosecco.

ENTRÉE

VEGETABLE SPRING ROLLS

Served with an Asian slaw and ginger dressing.
Perfectly paired with *Henry's Crossing Sauvignon Blanc.*

MAIN

VICTORIAN EYE FILLET gf

Locally sourced, succulent eye fillet.
Perfectly paired with *Brown Brothers Ten Acres Shiraz.*

CHICKEN MIGNON gf

Smoked bacon wrapped around tender thigh fillet
Perfectly paired with *Henry's Crossing Chardonnay.*

BAKED BARRAMUNDI gf

Succulent barramundi fillet cooked to perfection in
white wine, lemon pepper & parsley.
Perfectly paired with *St. Anne's Pinot Gris.*

**Main course served with braised seasonal vegetables, compote puree and
accompanied by a succulent herb crushed potato.**

Vegetarian option available.

DESSERT

HOUSEMADE VARIETY

A chefs selection of cheesecakes & tarts, served with chantilly cream.
Perfectly paired with *St. Annes White Muscat.*

CHEESE & FRUIT PLATE

A selection of local and Australian made cheeses, fresh fruits,
crackers and condiments
Perfectly paired with *Innocent Bystander Pinot Noir*