

Restaurant Lurleen's

Lunch and Dinner Menu

BREAD

Warm sourdough mini loaf (2-4 to share) served with sun-dried tomato and olive tapenade and salted butter 8.90

OYSTERS

Fresh Coffin Bay oysters, shucked to order:

(Origin may vary depending on season)

- Served natural with sauce rosé and fresh lemon or 18.90/29.90
- Panko crumbed with American hot sauce or 19.90/29.90
- Grilled with Worcestershire sauce, bacon and tomato 20.90/32.90

Try with our 2009 Signature Collection Sparkling – Glass 11.9

Or our 2015 Tuscan Series Rosé – Glass 9.5

ENTRÉE

The ultimate smoked salmon: Our own cold smoked Huon salmon, smoked for 24 hours by chef Matt Dallison, using Sirromet oak barrel chips and Scotch whisky, served with creamy chive scrambled eggs, toasted brioche and wasabi salmon caviar 24.90

Try with our 2015 Tuscan Series Rosé – Glass 9.5

French style escargot in the shell, stuffed with garlic, shallot and parsley butter, served with a strong garlicky mayonnaise 23.90

Try with our 2012 Signature Collection Chardonnay - Glass 11.9

Slow roasted crackling pork belly with star anise and red wine vinegar and orange caramel dressing, soft tofu and Japanese mushrooms 23.90
GF

Try with our 2013 Tuscan Series Nebbiolo, Cabernet Sauvignon - Glass 9.5

Carnivore Taste Plate

- Crackling pork rasher with chilli chutney
- Louisiana spiced confit chicken shanks 28.90
- Pulled, slow cooked Wagyu brisket slider on a mini brioche bun with celeriac remoulade
- Spicy jungle lamb curry with poppadom and a tomato, jackfruit and lime sambal

Try with our 2013 Vineyard Selection Shiraz - Glass 9.9

Creamy local snapper chowder with Hervey Bay scallops, local prawns, salmon and crabmeat with garlic and herb croutons, truffle oil, shallots and sour cream 17.90

Try with our 2014 Perfect Day Semillon Sauvignon Blanc- Glass 8.5

Spanish style garlic, saffron and chilli Straddie king prawn cutlets with grilled parmesan and pumpkin gnocchi, and a spiced pumpkin sauce 25.90

Try with our 2014 Vineyard Selection Pinot Gris - Glass 9.9

Super premium Hervey Bay scallops on the shell with Kilpatrick butter, Chriberg bacon crumbs and green pea puree 24.90

Try with our 2014 Vineyard Selection Chardonnay - Glass 9.9

Twice baked spinach, basil and gruyère cheese soufflé with Moreton Bay bug tail, lobster 'essence', pear, frisée and spiced candied walnut salad 26.90

Try with our 2011 Signature Collection Viognier - Glass 11.9

PRIME BEEF FROM THE CHAR GRILL

*All beefsteaks are seasoned with an American dry rub before grilling.
Served with hand cut thick chilli chips, béarnaise,
green peppercorn and mushroom sauce and Café De Paris butter.*

550gm hormone free, pasture fed 'Tasmanian Pure South Angus' rib
of beef on the bone (Smithton TAS) 46.90
GF

Try with our 2013 Signature Collection Cabernet Sauvignon - Glass 11.9

Char grilled 300gm grain fed super premium 'Certified Black Angus'
eye fillet (VIC/SA processed in Wagga NSW) 50.90
GF

Try with our 2013 Tuscan Series Nebbiolo, Cabernet Sauvignon - Glass 9.5

400gm grain fed Riverine, high marble verified Angus rib fillet
(VIC/SA) 42.90
GF

Try with our 2013 Signature Collection Cabernet Sauvignon - Glass 11.9

400gm 'Hunter Signature' hormone free, pasture fed
Black Angus/Hereford sirloin (Southern NSW) 40.90
GF

Try with our 2013 Signature Collection Shiraz Viognier - Glass 11.9

600gm Florentine beefsteak on the bone, grain fed
Black Angus/Hereford sirloin (Southern NSW) 45.90
GF

Try with our 2013 Signature Collection Cabernet Sauvignon - Glass 11.9

SALADS & SIDE ORDERS

All sides served for 2 – 3 when served with a main meal

Dutch cream potatoes with broccolini, beans, bacon and butter 12.90
GF

Creamy organic potato mash with truffle and veal jus 10.90
GF

Victor's hand cut organic fat chilli chips 12.90
GF

Bowl of chips with smoked rosemary sea salt and garlic aioli 9.90

Caprese salad of vine ripened tomato, bocconcini and basil 9.90
GF

Crumbed deep fried cauliflower with
curry and mango chutney mayonnaise 9.90

Nadine's Caesar style salad 14.90

Garden salad of beans, tomatoes, onions, cucumber and iceberg
lettuce with traditional French dressing 12.90
GF

MAINS

Spanish style breast of grain fed chicken, with grilled Straddie ocean king prawns, chorizo, sliced roasted organic seabago potatoes, olives, chickpeas, vineyard tomatoes,
Spanish sherry vinegar and olive oil

39.90
GF

Try with our 2012 Signature Collection Chardonnay - Glass 11.9

250gm grilled eye fillet of 'Grasslands' hormone and antibiotic free beef with Tuscan kale, sweetcorn and truffle arancini, grilled portobello mushrooms and a Sirromet barrel port and thyme jus

41.90

Try with our 2008 Perfect Day Cabernet Merlot- Glass 8.5

Tuscan style pork belly "Porchetta" layered with rosemary and garlic, slow roasted, served with crackling, butter roasted potatoes, peperonata and salsa verde

39.90
GF

Try with our 2013 Tuscan Series Nebbiolo, Cabernet Sauvignon - Glass 9.5

Premium Huon salmon fillet crusted in black and white sesame seeds, served with a warm grilled pear, buckwheat "risotto", spiced roasted macadamia and a sweet horseradish cream

39.90
GF

Try with our 2012 Signature Collection Chardonnay - Glass 11.9

Lamb cutlet 'parmy' in fresh breadcrumbs, parmesan and herbs with oak smoked bacon and bocconcini with french green beans and almonds, lamb and orange jus

39.90

Try with our 2013 Signature Collection Merlot - Glass 11.9

Sirromet seafood casserole with Moreton Bay bug, Straddie king prawns, black mussels, calamari and Hervey Bay scallops with a lobster, garlic, saffron and tomato sauce, toasted sourdough and rouille

49.90

Try with our 2014 Vineyard Selection Verdelho - Glass 9.9

French style 'cassoulet' with confit duck maryland, smoked sausage, white beans, duck jus and topped with toasted fresh hazelnut and breadcrumbs

39.90

Try with our 2013 Signature Collection Shiraz Viognier - Glass 11.9

Puff pastry 'vol-au-vent' filled with jumbo Straddie king prawn cutlets and Moreton Bay bug meat, served with a basil, pine nut, leek and spinach sauce

45.90

Try with our 2011 Signature Collection Viognier - Glass 11.9

THE BARON'S TABLE **\$75.00 per person**

Whole wood fired roasted suckling pig (12kg plus) with baked apples, duck fat potatoes, roast carrots and greens with rosemary gravy. Presented whole at the table. Carved by a Sirromet chef.

(Strictly all guests inclusive, minimum 10 pax, 48 hours notice required. Not available Wednesday and Thursday lunch)

If the entire table, would like to order an entrée or dessert:

Add an entrée \$95.00 per person

Stack of fresh Straddie ocean king prawns with avocado and citrus mayonnaise

or

Twice baked spinach, basil and gruyère cheese soufflé with grilled pesto chicken, pear, frisée and spiced candied walnut salad

Add entrée and dessert \$110.00 per person

Choose from the á la carte menu (excludes soufflé)

GF – Gluten Free

VEGETARIAN SELECTIONS

Sweet potato, Brie and parmesan croquettes with creamed leek, tomato chutney and buttered asparagus

Try with our 2011 Signature Collection Viognier - Glass 11.9

Entrée 22.90 Main 38.90

Vego Tastes:

- Sweetcorn and Tuscan kale risotto arancini, with spiced smashed avocado

- Cumin spiced fried cauliflower, olives and aioli

- Grilled pear, walnut and buckwheat 'risotto' with parmesan

Try with our 2014 Tuscan Series Pinot Grigio - Glass 9.5

Entrée 24.90 Main 38.90

Baked Moroccan pie with roast pumpkin, chickpea and onions, fruity tagine sauce, fetta, olive and rocket salad

Try with our 2008 Perfect Day Cabernet Merlot - Glass 8.5

Entrée 22.90 Main 36.90

Freshly baked free range egg frittata with ricotta, potato, house smoked tomatoes, topped with grilled haloumi served with a char grilled vegetable stack and pesto

Try with our 2014 Vineyard Selection Chardonnay - Glass 9.9

Entrée 22.90 Main 36.90

Take home wine available at Cellar Door prices.
Ask our friendly staff for details.

Menu subject to change
One account per table, all credit card payments will incur a 2% credit card surcharge
Executive Chef Andrew Mirosh

GF – Gluten Free