



CLEAR MOUNTAIN LODGE
SPA AND VINEYARD

dinner menu

entrée

<i>cauliflower veloute with scallop, bacon dust and truffle oil</i>	\$18
<i>moroccan style pumpkin flower with pearl couscous, roasted squash (v)</i>	\$18
<i>peking duck breast with oriental dressing vermicelli salad (df)</i>	\$18
<i>garlic prawn micro herbs served with turmeric pilaf (gf)</i>	\$19

main

<i>cauliflower steak with pesto and cucumber ribbon (v/gf/df)</i>	\$28
<i>risotto - parmesan, creamy wild mushroom with rocket and truffle oil (v/gf)</i>	\$32
<i>soy ginger chicken supreme with asian style stir fried vegetable (df)</i>	\$35
<i>braised beef cheek open pie with roasted root vegetable</i>	\$35
<i>herb crusted confit duck leg with wild rice and quinoa pilaf</i>	\$38
<i>pan seared salmon with char grilled broccolini and fennel puree (gf)</i>	\$38
<i>grilled lamb cutlet with carrot hummus, broccolini and cherry tomato (gf)</i>	\$42
<i>300gm fillet, potato, seasonal vegetables, and kitchen jus (gf)</i>	\$45

Side

<i>mixed garden salad with lemon vinaigrette (v/gf/df)</i>	\$8
<i>beer battered chips with salt flakes & lime aioli (v/df)</i>	\$8
<i>steamed seasonal vegetable (v/gf/df)</i>	\$8
<i>mashed potato (v/gf/df)</i>	\$8

dessert

<i>spiced apple and rhubarb crumble with crème anglaise and vanilla ice cream (v)</i>	\$15
<i>white & dark chocolate charlotte with salted caramel sauce (v)</i>	\$15
<i>vanilla bean panna cotta with strawberry consommé and chocolate dust (v)</i>	\$15
<i>tiramisu jar with black and white biscotti (v)</i>	\$15
<i>cheese platter – (brie, cheddar, blue, water crackers – v)</i>	\$25

kid's menu

<i>penne bolognese with cheese</i>	\$10
<i>sliders cheeseburger and chips</i>	\$12
<i>ham & cheese pizza</i>	\$12
<i>crumbed chicken and chips with salad (df)</i>	\$14
<i>3 scoops ice cream (v/gf)</i>	\$ 8