



CLEAR MOUNTAIN LODGE
SPA AND VINEYARD

dinner menu

entrée

<i>soup of the day with slice of bread (v)</i>	\$15
<i>cauliflower veloute with scallop, bacon dust and truffle oil</i>	\$18
<i>cherry tomato bruschetta with fresh basil and balsamic glaze (v/df)</i>	\$18
<i>creamy garlic prawns with turmeric pilaf and micro herbs (gf)</i>	\$19

main

<i>curried filo pastry with steam vegetables and spiced tomato relish (v/df)</i>	\$28
<i>risotto - creamy wild mushroom with rocket and parmesan (v/df)</i>	\$32
<i>coq au vin with bacon, onion, mushrooms, and mashed potato (gf)</i>	\$35
<i>braised beef cheek open pie with roasted root vegetable</i>	\$35
<i>herb crusted confit duck leg with orange and balsamic glaze</i>	\$38
<i>pan seared salmon with broccoli, pomme puree and beetroot sauce (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
<i>side jus</i>	\$3

dessert

<i>spiced apple and cranberry crumble with biscotti 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>red wine poached pear tart with crème patisserie and chocolate sauce (v/gf)</i>	\$15
<i>cheese platter for 2 – (brie, cheddar, blue, water crackers – v)</i>	\$25

kid's menu

<i>penne bolognese</i>	\$12
<i>kid's cheeseburger and chips</i>	\$12
<i>mini hawaiian pizza with chips</i>	\$12
<i>kid's chicken and chips with salad (crumbed or grilled)</i>	\$14
<i>3 scoops ice cream (v/gf)</i>	\$ 8