

Sam Miranda

KING VALLEY

Tapas Dishes

Bruschetta (v) \$16

tomatoes, Spanish onion, basil & olive oil served on toasted bread with Tolpuddle fetta & topped with candy balsamic

Sam recommends NV Prosecco

Frittata (v, gf) \$16

roast vegetable, Tolpuddle fetta, spinach, rocket pear & parmesan salad with raspberry prosecco jelly

Sam recommends Bianco

Salt & pepper calamari (v, gf) \$19

served on a bed of lemon dressed rocket with aioli

Sam recommends 2017 Pinot Grigio

Arancini (4) \$16

stuffed with porcini mushroom, confit duck with apple & celeriac remoulade

Sam recommends 2017 Arneis

Citrus crumbed lamb cutlets (2) \$16

spinach, tomato & fresh herb salad with salsa verde & lemon

Sam recommends 2017 Verduzzo

Side Dishes

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sourdough bread, olives, olive oil, house made vincotto & dukkah (v) \$10

rustic fries with truffle salt, parmesan cheese & aioli (gf, v) \$13

rocket, pear, parmesan salad & lemon vinaigrette (gf, v) \$13

Shared Platters

Prosecco Road tasting plate 2 people \$ 60 / 3 people \$ 80

selection of cured meats, local cheese, arancini, salt & pepper calamari with marinated vegetables & olives

Local cheese platter \$25

housemade condiments of date relish, prosecco raspberry jelly, moscato figs, Jim Jam quince paste, fresh fruit & a selection of local cheeses

Mains

Ricotta Gnocchi (v) \$25

sundried tomatoes, olives, garden herbs, olive oil, garlic & parmesan

Sam recommends 2017 Pinot Grigio

Lamb shoulder ragu \$28

slow cooked over 8 hours with pappardelle pasta & parmesan

Sam recommends 2015 Barbera

Roasted pork belly (gf) \$34

Dutch carrots, truffled dauphinois, herb salad & red wine reduction

Sam recommends 2014 Black Label Nebbiolo

Steak sandwich \$25

caramelized onions, roast capsicum, Jim Jam relish, Milawa cheddar, aioli with rustic fries

Sam recommends 2015 Sangiovese

Desserts

Apple & rhubarb crumble, vanilla bean ice cream \$12

Beechworth Honey creme brulee (gf) \$12

Mango & strawberry sorbet (gf) \$8

Affogato - vanilla bean ice cream with Genovese espresso \$12

- with 2012 Botrytis liqueur Chardonnay \$16

Kids meals

\$15

Includes a juice or soft drink

nuggets and chips / fish & chips / pasta with bolognese sauce

Vanilla bean ice cream with chocolate topping \$5