



## **DARRIWILL FARM**

### **DINNER MENU SATURDAY 29<sup>TH</sup> MARCH**

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**Garlic Oven Baked Irrewarra Garlic or Herb bread \$3.50**

**Oven baked Garlic and Cheese Bread or Herb and Cheese Bread \$5.00**

#### **ENTRÉE -**

**House made Roasted Butternut Pumpkin, Bacon & leek Soup w herb & garlic bread - \$12.95**

**Char-grilled Greek Haloumi cheese w fresh lemon cheek & fig balsamic - \$13.95**

**Seared Sea scallops wrapped in smoked pancetta w a green pea & truffle puree \$15.00**

**Vodka & dill cured Salmon and smoked trout croquette w beetroot jelly, celeriac & fennel remoulade and lemon & caper aioli \$17.95**

**Duck & Quail Spring rolls w an Asian style salad and sweet chilli, lime & coriander dipping sauce \$17.95**

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#### **MAIN COURSE -**

**Roasted butternut pumpkin, mushroom, slow roasted roma tomato & baby spinach risotto w wild rocket and Sweet Potato & Parsnip crisps \$29.95**

**Roasted grain-fed Lamb rump with Lamb jam, a cherry tomato, caramelised onion & fetta tartlet and Wild rocket, pine nut, butternut pumpkin and tomato salad \$36.00**

**Squab Pigeon rare breast w Greenvale Pancetta, braised leg & caramelised eschallot tartlet, beetroot, cauliflower puree, roasted carrot & thyme \$37.50**

**Twice cooked 'Greenvale' Wessex Saddleback pork belly w spiced pear chutney, seared sea scallop, cauliflower puree, green peas and jus \$37.50**

**Seared Tasmanian Salmon w a lemon & saffron risotto & a shaved baby fennel, orange, roasted pine nut & wild rocket salad \$33.00**

**Chicken breast 'Saltimbocca' w Istra Prosciutto & Shaw River Mozzarella, oven baked semolina Gnocchi and a poached fig, pear, roasted walnut & wild rocket salad and Apple Balsamic \$37.50**

**Hopkins River premium grain-fed Sirloin of Beef with Café de Paris Butter, duck fat chips with garlic, rosemary & Murray River Salt \$33.00**

#### **Sides - \$8.50**

**Duck fat chips w garlic, rosemary & Murray River Salt flakes**

**Grampians Sheep Dairy Pecorino, Fig, Pear, Walnut & Rocket Salad**

**Roasted butternut pumpkin, beetroot, roasted almond, baby spinach & goats cheese salad**

**Greek salad with tomato, cucumber, Spanish onion, olives, capsicum, lettuce & Meredith Fetta**

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**Have a fun night out whilst supporting excellence in local food & wine!**



## DESSERTS

**Belgian Chocolate Fudge Pudding with chocolate & caramel sauce, double cream & Maggie Beer Salted Caramel & Chocolate ice cream \$14.95**

**Orange & almond cake, orange & cardamom Brulee, and a confit of oranges \$13.95**

**French Bourdaloue Pear, Apricot & Almond tart w crème anglaise, double cream and Maggie Beer Burnt Fig & Honeycomb ice cream \$13.95**

**Individual Apple & Rhubarb crumble w double cream & ice cream \$10.95**

**Sticky Date Pudding with caramel sauce, double cream and ice cream \$12.95**

**Caramelised Lemon Tart with double cream, berries and ice cream \$13.95**

### **Cheese Platter -**

**Pyengana Mature Cheddar & Tarago Jensen's Red w Muscatels, quince paste & lavosh \$25.00**

## **Wines by the Glass**

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### **Sparkling**

**Darriwill Farm NV Sparkling Brut – Limestone Coast SA \$7.50**

**Di Giorgio Sparkling Pinot Noir Chardonnay 2012 – Lucindale/Coonawarra, SA \$8.50**

### **White Wine**

**Darriwill Farm 'Rural Icon Collection' Semillon Chardonnay 2012 \$7.50**

**Mount Pierrepont Estate Pinot Gris 2010 – Pierrepont/Local \$7.95**

**Le Grand Coq Sauvignon Blanc 2013 – Adelaide Hills, SA \$7.95**

**Pebble Row Sauvignon Blanc 2012 – Marlborough NZ \$8.50**

### **Red Wine**

**Darriwill Farm 'Rural Icon Collection' Shiraz Merlot 2012 \$7.50**

**Majella 'The Musician' Cabernet Shiraz 2011 – Coonawarra SA \$8.50**

**Henty Estate 'Wannon Run' Shiraz Cabernet 2011 – Local \$8.50**

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