
ENTRÉE

Smoked Salmon Rilette *

Served with Crostini & a dill sauce

22

Panko Crumbed Tofu (GF)

Served with Eggplant Brinjal & yoghurt dressing

19

Duck Salad (GF)

Confit duck tossed with pear, rocket, roasted hazelnuts

Dressed with a sherry vinaigrette

21

Roast Lamb Rump (GF)

Thinly sliced, served cold

With hummus, chickpeas, Persian fetta, pomegranate syrup

Finished with Dukkha

22

Azurri Provoletta Cheese(GF)

Wrapped in prosciutto lightly grilled accompanied with candied walnuts

Drizzled with vincotto

18

Tasting Plate of the Day*

A selection of house made amuse-bouches

23

GF - Gluten Free

**Can be made gluten free if required so please ask*

Please advise our Staff of any food intolerances.

Descriptions of our dishes cannot include all ingredients.

3 Course Dining Experience \$70.00

Choice of Entrée

Choice of Main Course

Choice of Dessert

***With any booking exceeding 8 guests, all guests must either
have the experience or order from the A La Carte menu**

RESTAURANT @ GLEN ERIN

MAIN

Beef Tenderloin (GF)

Served with roasted Kipfler potatoes, seasonal greens
& red wine jus

38

Rib Eye of Beef (for 2 people) (GF)

The rib eye steak is a 1.1kg rib eye with the rib bone intact.
Rubbed with Montreal BBQ spices, char-grilled to your liking,
served with chunky chips, garden salad & 3 dipping sauces
(Please allow minimum 1 hour for cooking)

44 per person

Sesame Crusted Pork Belly (GF)

Served with sweet potato puree, Asian greens & a soy glaze

36

Grilled Chicken Breast (GF)

Garlic & herb marinated, served with pepperonata, roasted chat potatoes
Drizzled with lemon tahini sauce

35

Lamb Tagine (GF)

Slow cooked lamb with a blend of aromatic spices, dates, almonds
& a hint of orange, served with pilaf rice

38

Pumpkin & Spinach Risotto (GF)

Topped with freshly shaved Grana Padano

28

Catch of Day*

Market fresh selection of fish/seafood
Prepared daily by the chef, to provide a perfect taste sensation

36

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SIDES

Farm Greens

Steamed seasoned mixed greens
with Mt. William extra virgin olive oil

14

Classic Crinkle Cut Chips

With saffron aioli

12

Cæsar Salad*

A classic salad in the traditional Cæsar
style with Grana Parmesan

14 (with chicken 22)

Roasted Potatoes

Herb roasted chat potatoes

12

DESSERT

Sticky Date Pudding (GF)

Served with butterscotch sauce, berry compote and double cream

16

Mocha Tart

Simply served with double cream

15

Passionfruit Curd Mille Feuille*

With mango salsa & coulis

16

Lime Panna Cotta (GF)

Served with vanilla soil & berry coulis,

15

Chef's Selection of Australian Cheeses *

With Lavosh, muscatels & quince jelly

20

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COFFEE & TEA

Lavazza Gran Espresso Coffee	\$4.50
Temple Tea Selections	\$4.50
Hot Chocolate / Mocha	\$5.00

DESSERT WINES

2008 De Bortoli Noble One - Botrytis Semillon (375ml)	\$70.00
2013 Brown Brothers Orange Muscat & Flora	\$8.00 per glass
