

SARABAH ESTATE VINEYARD

Mains

Signature Rangers Valley Black Onyx (Marble Score 5) 43

Duck fat Potatoes, bone marrow, mushroom paté & housemade jus (GF)(DF)
Recommended Pairing 2019 Merlot

Lasagne a La Chair De Crabe 42

Yeppoon Spanner Crab, Moreton Bay Bugs, seasonal greens & cauliflower pecorino velouté
Recommended Pairing Sparkling Brut NV

Cone Bay Salt Water Barramundi 40

Served with Tiger King Prawns, confit garlic, aubergine, & creamy neptune sauce (GF)
Recommended Pairing 2008 Unwooded Chardonnay

Truffle Stuffed Duck 43

Served with mushroom risotto, creamed mushroom sauce & seasonal greens (DF)
Recommended Pairing Cabernet Sauvignon 2017

Rare Glen Eyrie Roast Pork Belly 38

Served with caramelized honey pears, potato w SEV mountain pepper jus (GF)(DF)
Recommended Pairing 2017 Cabernet Sauvignon

Buddha Bowl 26

Mushroom Arancini, vegan cheese tofu, kale, lemon, lettuce, avocado salsa and falafel (V)
Recommended Pairing 2021 Rosé



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Sides

Seasonal French Salad 20

Leafy greens, Roasted eggplant, Feta, Sundried tomatoes, Cucumber,
Olives & Reggiano Parmigiana w/ EVO and SEV *Reduced Balsamic*

Pan fried Asparagus 18
with charred nuts & tomatoes in citrus (V)

Dessert

Chocolate Layer Cake 18
organic and housemade french vanilla bean gelato (GF)

Frangelico Tiramisu 19

Cheese Cake of the Day 23

*All Menu &
All Wines*

available TAKE HOME

TEQUILA

Jose Cuervo 10

Café Patron (Coffee) 13

VODKA

Absolute 9

Smirnoff 9

Belvedere 10

Grey Goose 11

WHISKEY

Blends

Johnnie Walker Red Label 9

Jamesons 10

Habiki 11

Single Malt

Glenfiddich 10

Glenmorangie 10

