

ekhidna

EKHIDNA WINES & KITCHEN

AUTUMN 2019 A LA CARTE MENU

Discovery Banquet

Shared Ekhidna Restaurant dining experience including Chef's selection of two entrees, one main with a seasonal side & one dessert 67pp

Include an Ekhidna Wine Pairing 102pp

Share Plates

Artisan ciabatta with Ekhidna olive oil or Ekhidna citrus butter 5

Add: Ekhidna spiced dukkah 7

Local warm, spiced olives 8

Duck liver pâté with Ekhidna Cabernet jelly, candied oranges & salted crackers (GFO) 16

Entrée

Pear Shallot tartine with goats curd (V) 16

Grilled figs haloumi prosciutto wraps on grilled eggplant sesame stack (GF) 16

Sugar Cured Kingfish with cucumber gin and tonic granita (GF) 16

Salt & pepper squid with lime aioli (GF)(DF) 14

Main

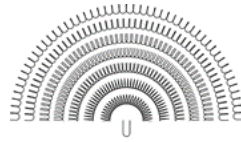
Kangaroo Fillet, pear walnut and blue cheese crumble 36

Grilled turmeric chicken on caramelised root vegetables confit onion yoghurt sauce(GF) 34

Angel pasta Sauteed with local cockles caper butter and fresh tomatoes 32

Pork Loin with Chardonnay syrup, spiced crackling shards plum chutney on creamed polenta with pancetta and sage (GF) 36

Cacio e Pepe with sage mushroom tossed through Angel pasta Pork (GF) 28



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Seasonal Sides

Baby seasonal vegetables roasted with verjuice & pumpkin seeds (V)(DF)(GF)	12
Paris mash with parsley butter (V)(DF)	12
Garden green with shallot raspberry vinaigrette (V)(DF)(GF)	10
Sweet potatoes chips with sumac, lime aioli (V)(DF)(GF)	12

Dessert

Peach melba ice cream with crostoli and almond roca (GF)	15
Spiced Pavlova, passionfruit gelato, banana passionfruit syrup (GF)	16
Ekhidna Pallet Homegrown - lemon lime sorbet topped with Ekhidna Sweet Sparkling (GF)(DF)	16
Affogato - vanilla bean ice cream with fresh brewed espresso & a choice of (optional): Frangelico, Kahlua, Baileys, Ekhidna Topaque or Ekhidna Muscat	10 18
Two cheese platter – Chef's selection of two local cheeses, fruit & crackers (GFO)	35

Fortified / Dessert Wine

Ekhidna Topaque (Aged 12-15 Years)	10gl
Ekhidna Muscat (Aged 10-12 Years)	10gl