

THE DINING ROOM

ENTRÉE

As a working vineyard, Spring is when we wait with heightened anticipation of our new Chardonnay and Pinot Noir vintage here at Lancemore Lindenderry Red Hill.

After the bare vines have rested peacefully, the onset of warm weather triggers a period of growth for our grapevines. Little or no energy is expended during winter ahead of the long growing season ahead.

Choices have been made to engage with suppliers committed to issues of sustainability, ethical production and the environment. Our menu addresses questions of provenance, health and humanity. More so, we look not to follow convention, but rather to explore local stories and engage with you on a culinary journey.

Your host, Julian Morgan & Executive Chef, Tony Brazendale and their teams are excited to welcome you to The Dining Room and invite you to relax, expend as little energy as possible and take in the warmth of our food, beverage, and our hospitality.

Julian Morgan
Restaurant Manager

ADD: Royal Miyagi Oysters, Lime and Chilli Dressing \$7e

Confit King Ora Salmon, Granny Smith Apple, Celeriac, Leek Foam, Watercress, Red Hill Truffle
Pedralonga Albarino, Rias Baixas, Spain \$19

Abrolhos Island Scallops, Smokey Joselito Ham, Asparagus, Estate Foraged Wild Garlic Puree
Bannockburn Chardonnay, Geelong, \$27

Roasted Stuffed Quail, Slow Cooked Quail Leg, Sweetcorn, Mushroom, Quail & Morel Cream, Warrigal Greens
Lindenderry Estate Pinot Noir, Red Hill South \$18

House Made Smoked Cheese Ravioli, Beetroot, Walnut Pesto Puree, PX Sherry Vinegar
Isloe e Olena Chianti Classico, Tuscany \$28

MAINS

Butter Poached 'Fook Wong' Chicken Breast, Red Wine Braised Leg, Shallot, Mushroom
Xavier Goodridge Henty Pinot Noir, Gippsland \$23

Pan Fried John Dory, 'Daniel's Run' Tomatoes, Kaffir Lime Sauce, Crispy Zucchini Flower
Telera Fume Sauvignon Blanc, Red Hill \$16

Roaring Forties Lamb Loin, Braised Lamb Shank, Peas, Crispy Goats Cheese, Shallot Tarte Tatin
Joshua Cooper Shays Flat Cabernet Sauvignon, Pyrenees \$26

Heritage Carrots, Seaweed Butter, Caramelised Witlof, Anjou Pear, Roasted Spring Cabbage
Lindenderry Pinot Gris, Macedon Ranges \$15

ADD: Black Opal Wagyu Sirloin, 300gm MBA 8/9 Local Asparagus, Roasted Onion, Beef Bone Marrow Jus **\$80**
Avani 'The Earth' Syrah, Red Hill South \$42

SIDES \$15 EACH

French Brie, Red Hill Truffle Potato Gratin
Heritage Carrots, Seaweed Butter, Pesto, Honey

Salt Baked Heirloom Beetroots, Whipped Feta
Chargrilled Zucchini, Mint, Oregano Dressing

DESSERT

Red Hill Strawberries, Raspberry Sorbet, Gippsland Jersey Cream, Black Pepper Tuille, Fresh Mint
Local Red Bark Honey, Ginger Cream, Peaches, Salted Yoghurt Ice Cream
Liquid Chocolate Tart, Milo Ice Cream
House Made Sorbet & Ice Cream, Fresh Berries