

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

Entrée

Royal Miyagi oysters, lime and chilli dressing \$7e

Confit King Ora salmon, granny smith apple, celeriac, leek foam, watercress, Red Hill truffle

Abrolhos Island scallops, Joselito ham, local asparagus, estate foraged garlic puree

Roasted & stuffed quail, slow cooked quail leg, quail & morel cream, Warrigal greens

House made smoked cheese ravioli, beetroot, PX sherry vinegar

Mains

Butter poached 'Fook Wong' chicken breast, red wine braised leg, mushroom

Pan fried John Dory, 'Daniel's Run' tomatoes, kaffir lime sauce, crispy zucchini flower

'Roaring Forties' lamb loin, braised lamb shank, peas, shallot tarte tatin

Heirloom carrots, seaweed butter, caramelised witlof, Anjou pear, roasted spring cabbage

300gm Black Opal Wagyu sirloin (MBA 8/9) local asparagus, roasted onion,
Chef Brazendale's 6-hour bone marrow jus **+\$80**

SIDES \$15

French brie, Red Hill truffle potato gratin

Salt baked heirloom beetroots, whipped feta

Heritage carrots, seaweed butter, pesto, honey

Chargrilled zucchini, estate mint, oregano dressing

DESSERTS

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

\$130pp