

# Wine Chambers

restaurant

## Menu

<b>bread, olive oil</b>	8.50
<b>platter to share</b> smoked salmon, prosciutto, pickles, chorizo, pork rilette, olives	25.00/49.00 half / full

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## Starters

<b>seafood cocktail</b> mussels, prawns, cos lettuce, spicy mayonnaise	17.50
<b>risotto</b> wild mushrooms, truffle paste, pine nuts, parmesan	19.50/30.00 starter/main
<b>smoked salmon</b> pickled cucumber, baby vegetables, horseradish cream	16.50
<b>wagyu meat balls</b> pomodore sauce, parmesan, toasted bread	16.50
<b>caprese salad</b> buffalo mozzarella, heirloom tomatoes, basil	17.50
<b>pork rilette</b> apple jelly, chow chow, crostini	16.50

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## Mains

<b>potato gnocchi</b> nutmeg, peas, sugar snaps, baby spinach, grana padana	30.00
<b>chicken breast</b> fresh pasta, pepperonata, lemon crème fraiche	28.00
<b>lamb rump</b> cannellini beans, roast tomato, chard	35.00
<b>seared venison loin</b> baked pumpkin, pomegranate, jus	36.00
<b>market fish</b> please ask waiting staff	34.00
<b>pork chop</b> pickled cabbage, confit baby onions, chick peas	32.00
<b>eye fillet –cooked to order-</b> baked potato skins, mustard, persillade	36.00
<b>side dishes each</b>	7.50
- leaves and herb salad, walnut and date dressing	
- green beans, butter	
- roasted baby beets, cumin yoghurt	

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## Desserts

14.50  
each

### panna cotta

mixed berries, honey glazed puffs, meringue

### citrus tart

fresh fruit, italian meringue

### white valrhona chocolate mousse

sorbet, berries, praline

### vanilla bean brulee

shortbread

### chocolate dessert cocktail

**affogato**, short espresso, vanilla ice cream  
with Frangelico

8.50  
16.50

### special coffee

15.00

### tea & coffee

short/ long espresso  
flat white, cappuccino  
latte, hot chocolate, mocha  
tea selection

4.00  
4.50  
4.50  
4.00

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## Cheese

9.50 per serving  
28.00 for three choices

we use a selection of French cheeses, blue, cheddar  
brie, ask your waiter what chef has for you tonight

## dessert wines

2014 Mouton Cadet Sauternes, France	12.00
2014 Tohu Rahia Reserve, Noble Riesling, Marlborough	15.00

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## Lunch

### Two courses \$35.00

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#### Starters

##### Smoked salmon

Pickled cucumber, baby vegetables, horseradish cream

##### wagyu meat balls

pomodore sauce, parmesan, crisp bread

##### risotto

wild mushrooms, truffle paste, pine nuts, baby spinach, parmesan

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## Mains

##### chicken breast

fresh pasta, pepperonata, lemon crème fraiche

##### pork chop

pickled cabbage, confit baby onions, chick peas

##### potato gnocchi

nutmeg, peas, sugar snaps, baby spinach, grana padana

#### side dishes each

7.50

- leaves and herb salad, walnut and date dressing
- green beans, butter
- roasted baby beets, cumin yoghurt