

lovedale

LONG LUNCH

2019

Allandale – Yellow Billy

Local pork & fennel ragu, Orecchiette pasta and parmesan and crackling crumb (GF available upon request)

Tomato braised lamb shank, risotto Milanese, orange and oregano gremolata

Vegetarian / Vegan

Eggplant & zucchini ragu and Orecchiette pasta (Vegan) (GF available upon request)

Dessert / Cheese

Flourless chocolate cake, whipped ricotta cream, Allandale red wine reduction (GF)

Duo of cheese, Brie & Cheddar, fig jam and poppy seed Lavosh

Emma's Cottage – Amanda's on the Edge

Aromatic Sri Lankan chicken curry, steamed jasmine rice, mango chutney & chilli sambal (GF)

Ocean caught salmon fillet, pea & leek risotto, Champagne butter sauce (GF)

Vegetarian

Baked jumbo field mushroom, feta, pine nut, basil, thyme and garlic stuffing, slow cooked Italian tomato sugo sauce

Vegan

Vegetable & chickpea coconut curry with steamed jasmine rice, mango chutney & chilli sambal (GF)

Dessert / Cheese

Warm Belgian chocolate fudge brownie, chocolate sauce, salted caramel candied walnuts & whipped cream

Brie and Aged Cheddar, spiced pear paste, Lavosh

Gartelmann – The Deck Café

Wood-smoked salmon on arancini with tomato, fennel, olive and caper salsa

Spanish pulled pork on spiced white bean and chorizo cassoulet with honey and cumin yoghurt

Vegetarian / Vegan

Spiced white bean cassoulet with roasted capsicum, zucchini and eggplant

Dessert / Cheese

Caramel salted peanut chocolate tart with nougat

Brie, Cheddar and Blue cheeses, crackers, fig date and walnut roll

Sandalyn – Hunter's Quarter

Corn-fed confit chicken, barley, Winter vegetables and lemon thyme ragout

Roasted grain-fed beef, wild mushroom, Kipfler potato frittata, caramelised onion jus

Dessert / Cheese

Pina colada parfait, white chocolate crumb, wild strawberry coulis

Binnorie Jersey Brie, spiced fruit compote, assorted wafers

Saltire – Emerson's

Southern-style fried chicken with blackened corn on coleslaw and Sriracha aioli

Cajun BBQ pork loin, crackling, warm potato, caramelized onion salad with Emerson's apple relish

Vegetarian / Vegan

Poké bowl - rice, tomato, cucumber, avocado, spinach, carrots, edamame beans, toasted sesame seeds with soy and ginger dressing (GF)

Dessert / Cheese

Chocolate curd, sweet pastry crumble with whipped Bailey's Cream

Hunter Valley Binnorie cheese plate, Pear jam, poppy seed Lavosh

Tatler – Tatler Tapas Restaurant

Wild Atlantic Salmon, drizzled with olive oil, lemon & herbs, asparagus spears, potato salad (GF)

Marinated lamb kebabs topped with tzatziki and a side of potato salad

Vegetarian / Vegan

Oven baked Portobello mushrooms with garlic & olive oil, asparagus spears, potato salad (GF)

Dessert / Cheese

Warm sticky date pudding, served with butterscotch sauce and vanilla bean ice cream

Duo of cheeses, Spanish quince paste, walnuts, crackers

Wandin – Wandin Café

Flame-grilled Portuguese chicken with warm roasted vegetable, Israeli cous cous salad and chipotle mayonnaise

Smoky braised Angus brisket with miso carrot purée, kimchi coleslaw and puffed grains (GF)

Vegetarian / Vegan

Vegetable Pakoras with hummus and eggplant chutney (GF)

Dessert / Cheese

Smashed meringue with blackberry, rhubarb & citrus curd

Aged Ceddar and Brie, quince gel, muscatels, Lavosh crackers