

# LA DI DA

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TO TOAST | Flute of Prosecco

ENTREES | TO SHARE

SYNEY ROCK OYSTERS

*Mignonette, lemon*

AGED PROSCIUTTO

*Marinated antipasti, olive oil, grissini*

CRUMBED AND FRIED BURRATA (V)

*Chimichurri, tomato & green olive salsa*

CHICKEN LIVER PARFAIT

*Eggplant relish, mustard fruits, grilled bread*

MAINS | INDIVIDUAL CHOICE

STUFFED BABY VEGETABLES (VE)

*Toasted almonds, tomato & herb rice, arrabiata sauce*

ROAST KENT PUMPKIN (VE)

*Edamame & pepita pesto, leaves, apple cider dressing*

STEAK FRITES

*250g striploin, french fries, sauce au poivre*

SEARED SALMON

*Parsnip purée, asparagus, chives, lemon butter sauce*

SLOW COOKED LAMB SHOULDER

*Mash, chimichurri, grilled radicchio*

ON THE SIDE | TO SHARE

BROCCOLINI

*Lemon infused olive oil*

ROCKET SALAD

*Aged balsamic, parmesan*

DESSERT | TO SHARE

CHEESEBOARD

*Soft, blue & hard cheese, served with lavosh,  
sour cherry toast, grapes & apple relish*

*Gluten free bread available*



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