



CEDARCREEK
ESTATE WINERY

Vineyard Terrace Restaurant
\$29 PRIX FIXE LUNCH MENU

♦ TO BEGIN ♦

homemade campanelle noodles, duck confit and savoy cabbage,
topped with a parsley chilli & garlic crumb

or

warm roasted winter vegetables, estate-made verjus dressing,
Carmelis goat cheese, spicy toasted almonds

♦ MAINS ♦

sautéed tiger prawns, roasted fennel, beaten potatoes,
white wine preserved lemon and caper sauce

or

chickpea fritters, wilted swiss chard, creamed corn,
pickled red onions

or

pan roasted pork tenderloin, soft and rich polenta,
kale in garlic cream

♦ TO FINISH ♦

ukrainian cheese cake, cherry jam, black pepper meringue

*includes something to begin or to finish and your choice of main plate and 1 glass of wine
add a 3rd course for only \$8 | substitutions and modifications \$5*