



O t w a y E s t a t e
Winery and Brewery

Spring – Restaurant Menu

Entrée

Soup Of The Day (see specials board) with house made bread(gf) available	\$11.00
Portarlington Mussels cooked with shaved fennel, anchovy, parsley, garlic, chilli & white wine (gf)	\$14.00
Asian omelette rolled with grilled asparagus in dark soy, sesame & ginger served with spring onion, coriander and house made yellow plum sauce (v)	\$13.00
Smoked salmon layered with capers, Spanish onion, mung sprout, horseradish cream, roasted hazelnut and served with sumac grissini	\$14.00
Grilled and sliced rare kangaroo fillet with a rocket, radish, fig and parsley salad and a pomegranate and Riesling vinaigrette (gf)	\$14.00

Mains

Slow Coconut Braised Chicken Maryland with rich Thai red curry, jasmine rice, fried poached egg, wombok, herbs and lime	\$28.00
Zucchini, green pea, baby spinach & old Lorne road olives tossed through house made fettuccine topped with crumbled Shaw river buffalo fetta (v)	\$25.00
Roasted Lamb Cutlets off the rack with a sweet potato, baby spinach and pine nut risotto, snow peas and balsamic reduction (gf)	\$30.00
Market Fish (ask waiter for todays fish) served with a lup cheong, water chestnut & ginger fried rice and soy and sesame greens (gf)	\$29.00
Pan Fried House made potato gnocchi with crispy bacon, mushroom, tomato, spring onion, white wine, cream and fresh rocket topped with shaved parmesan	\$27.00
Prickly Moses Tempura Cauliflower with asparagus, pickled vegetable salad and Vietnamese dipping sauce	\$26.00
Prime Rump Steak Sliced over crisped polenta, roasted tomato, sautéed green beans and beef & Otway Estate 2008 Pinot Noir Jus	\$31.00



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Dessert

Grilled Banana Split with vanilla & caramel ice cream and hazelnut praline	\$ 9.00
Chocolate Pudding with chocolate gnash, chocolate sable biscuit, berry coulis and double cream	\$ 9.00
Lemon Curd Tart served with double cream & citrus syrup	\$ 9.00
Apostle Whey Bay Of Martyrs Blue with rocket pesto, berry paste & crackers	\$13.00

(v) Vegetarian (gf) Gluten Free