

THE WINE ROOM

WINE BAR • RESTAURANT

BALGOWLAH RSL

Bread 4

Small Share Plates

House Spiced Roasted Nuts with warm marinated "Hunter Valley "Olives (GF/V)	6
Duck liver parfait, with Moscato jelly, onion jam, cornichons & crostini	12
Grilled Haloumi, preserved lemon, cherry tomatoes & mint (GF/V)	12
Fried Zucchini flowers, goats cheese, basil & tomato cardamom chutney (V)	14
Crispy potato and duck ravioli with wild rocket and red pepper reduction	14
House made pork spring rolls with pickled vegetables and dipping sauce.....	14
Peppered kangaroo with beetroot, horseradish and blue cheese fritters.....	15
Charcuterie Board – sliced meats, duck parfait, grilled vegetables, aged cheddar & sour dough	25

Seafood Share Plates

Fresh Sydney rock oysters natural with red wine and shallot granita (GF)	3.50ea
Prawn and shitake toast with coriander dip	16
Steamed Prawn, Calamari & Ginger dumplings, sesame & soy	18
Sizzling prawns, tomato, garlic, chilli, toasted sourdough	18
Seared scallops with green pea fritters, pancetta - salmon roe hollandaise	19
Fried soft shell crab with curried coconut sauce.....	17

Main Meals

Roast pumpkin, leek & labne tart, roma tomato, rocket and dukkah (V)	22
Crispy skinned chicken with Congo potatoes, porcini, quail egg and truffle oil	28
Steamed Pork belly, star anise broth with jam and rice	28
Seared salmon, soba noodles, avocado & crab salad with miso mayo)	29
Grilled snapper fillets, tomato, olive & mussel coulis with kale	29
Spiced lamb cutlets with smoked eggplant, cherry tomatoes and tahini dressing	32
Beef tenderloin, mushroom crust, carrot & caramelised onion rosti and black pepper jus	32

Sides 6

Wine room salad
Potato scallops, tomato relish
Steamed greens with toasted almonds and lemon
Steak house fries & aioli