

THE WINE ROOM

WINE BAR • RESTAURANT

BALGOWLAH RSL

Starters

Chargrilled ciabatta, virgin olive oil, caramelised balsamic vinegar.....	4
House spiced roasted nuts, warm marinated Hunter Valley Olives (GF/V)	6
Fresh Sydney rock oysters natural (GF)	1ea*
Charcuterie Board – sliced meats, chicken pâté, vegetables, cheddar, sourdough.....	25
Alaskan crab & butternut toasties w/- radish, fennel	5ea

Small Share Plates

Chicken liver pâté, verjuice & cider jelly, seeded baguette (GF*)	14
Confit duck, pancetta & quince croquette, pickled cabbage, beetroot aioli	18
Crispy pork belly, celeriac puree, apple jelly, balsamic pearls (GF)	19
Smoked beef tartare, caperberry jam, kipfler croquette, cured egg yolk (GF*)	18
Grilled haloumi, chickpeas, cherry tomato, mint, preserved lemon (V)(GF)	14
Zucchini flowers, goats cheese, tomato, basil dip (V)	16
Peking duck, shitake, water chestnuts dumpling, sesame & hoisin	18
Thai style fish cakes, shallot, coriander-chilli salad, fresh lime (GF)	18
Scallop & prawn lasagne, surf clams, tomato coulis, squid ink tuile	19
Polenta, mushroom & herb fingers, red capsicum aioli (V) (GF)	14
Sizzling prawns, tomato, garlic, chili, toasted sourdough (GF*)	20

Mains

Salmon in shitake shell w/-tempura oysters, wasabi slaw, toasted nori and sesame.....	32
Cajun spiced Porterhouse w/-creamy corn puree, kumera, tomato-avocado salsa (GF)	32
Slow cooked Nepalese goat curry, carrot pickle, roti, rice.....	30
Crispy skin duck breast w/- scallops, green pea, dutch carrots, fennel cream.....	33
Sous vide lamb sirloin w/- capsicum pesto, eggplant fritters and lemon thyme.....	32
Slow braised beef cheek w/- wild mushrooms, truffled mash and parsley emulsion (GF) ...	30
Market fish w/- potato straws, asparagus, leeks and citrus butter (GF)	MP

Sides 6

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

* - Ask your server for more information