

## SOUP AND STARTERS

natural south australian oysters, chardonnay dressing, golden shallots, salmon pearls and chives (G)	3.8 ea
panko crumbed south australian oysters, japanese mayonnaise, wasabi tobiko <i>champagne jean pierre marniquet</i>	3.8 ea
potato and leek soup, sautéed barossa smoked bacon, rich cream and chicken stock (G) <i>madame coco blanc de blanc nv</i>	17

## ENTRÉE

bundnerfleisch, finely sliced air dried beef, witlof, heirloom tomato, parmesan, black truffle oil and balsamic vinegar (G) <i>di giorgio 2010 sparkling pinot noir</i>	22
potato, garlic and herb tortellini, coriander and walnut salsa verde, baby beets, persian feta and cinnamon beurre noisette (V) <i>alasia moscato d'asti</i>	23
char-grilled quail, new potatoes, smoked bacon, leek, marsala and thyme (g) <i>cirillo 'the vincent' grenache</i>	23
shellfish ragout, australian lobster tail, spencer gulf prawns, scallops, white wine, roma tomatoes and cream with puff pastry <i>karrawatta pinot grigio</i>	32
beef steak tartare, prime minced beef (uncooked), quail egg yolk, potato and rosemary croutons served with traditional condiments <i>tim adams 'the fergus' grenache blend</i>	23

## PALATE CLEANSER

bellini sorbet, lemon, white peach and sparkling wine (V,G)	7
granita, waiting staff to advise	6

## DIETARY LEGEND

G	gluten free
V	vegetarian
g	low gluten

minimum of two courses on friday and saturday nights

## MAIN COURSE

pumpkin and ricotta ravioli, sage cream sauce, roasted walnuts, micro herbs (V) <i>lobethal road pinot gris</i>	37
pork florentine, chicken and fennel farce, shallots, parmesan cheese, spinach, rich cream, pancetta and watercress (G) <i>pirramimma chardonnay</i>	39
market fish - <i>wait staff to advise</i> <i>white wine of the week</i>	40
trio of beef tenderloin - served medium (g) gulf prawn, honey, soy and rosemary jus bordelaise, hollandaise, asparagus and cherry tomato rich cream, green peppercorns and demi glaze <i>yalumba 'cigar' cabernet sauvignon</i>	46
tasting plate two point rack of lamb – served medium, pinot noir reduction onkaparinga valley venison- served medium rare, exotic mushrooms sweet soy and cabernet glaze slow braised beef cheek, parsnip puree, porcini mushroom jus <i>soul growers gsm</i>	49
confit of duck leg, mandarin, ginger, cardamon, lime and sweet soy glaze, salad of pickled kohlrabi, purple cabbage, endive and nashi pear (g) <i>yering station 'village' pinot noir</i>	40
emmentaler poulet, lenswood pasture raised chicken breast, filled with swiss cheese, crumbed, pan fried, served with asparagus, hollandaise sauce and rice pilaf <i>atlas riesling</i>	39

## SIDES

pomegranate and cherve salad, spinach and rocket leaves, roasted walnuts, sticky balsamic dressing – serves two (V,G)	12
röschti, thickly grated kestrel potatoes, pan fried golden brown – serves up to four (V,G)	13
broccolini, onion, garlic, and slivered almonds – serves two (V,G)	12
tartiflette, potatoes, reblochon cheese, smoked bacon lardons, onions, fresh thyme and cream – serves four (G)	13

## DESSERT

spiced poached pear, chocolate and ginger anglaise, vanilla cream, pistachio, coconut flakes	23
baileys and honey crème brûlée, ferrero rocher ice-cream, chocolate marshmallow meringue (g)	22
affogato, espresso shot, vanilla bean ice-cream, crostoli and hazelnuts	17
with liqueur	24
gelati plate (g)	22
blood orange gelato and almond tuile	
wild hibiscus and mixed berry gelato and pear crisp	
pineapple gelato and candied orange	
dessert special – <i>wait staff to advise</i>	

## CHEESE SELECTION

brique d'argental – french triple cream - with quince paste and water crackers  
*penfolds grand father rare tawny*

hervé mons bleu causses– french blue vein – with pear, date and cinnamon  
chutney and fig bread  
*gibson 'dirtman' shiraz*

ashgrove vintage cheddar – tasmanian cheddar – with muscatels and lavosh  
*nikka whiskey from the barrel*

one cheese	16
two cheese	23
three cheese	29

### MANAGER

michael tan

### HEAD CHEF

jordan cooper

### SOUS CHEF

brionie pearson

10% surcharge on public holidays  
any deviations from menu may incur surcharge at the chef's discretion



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**CHILDRENS MENU**  
**(12 years and under)**

**MAIN COURSE**

18

beef slider, swiss cheese, tomato, caramelised onion, mayonnaise and mesclun lettuce

grilled chicken breast skewers, sweet honey and soy sauce, stir fried capsicum, red onion and baby spinach (g)

pan fried market fish, panko crumbed gulf prawn and aioli

all children's main course's served with french fries and salad

**DESSERT**

13

berry coulis, vanilla bean ice-cream, and mixed berries (G)

chocolate marshmallow meringue stack, ferrero rocher ice-cream and chocolate sauce (G)

seasonal fruit platter (G)

**EXTRAS**

french fries and tomato sauce

8.5

hot chocolate with marshmallow

5

## TEA'S BY T-BAR

7 per pot

**jasmine dragon eyes** (white tea)  
hand rolled white tea with  
jasmine blossoms

**monks** (green and black tea)  
blend of ceylon black and chinese  
green tea - jasmine blossoms and  
sweet vanilla pieces

**peppermint** (herbal organic)  
caffeine free - high content of  
etheric oils with a strong aroma

**chamomile** (herbal organic)  
caffeine free - strong tasting, deep  
yellow colour with many reputed  
health benefits

**chocolate** (black tea)  
decaffeinated ceylon tea blended  
with full cream chocolate chips

**earl grey** (black tea)  
flavoured with bergamot, mallow  
blossoms and cornflower blossoms

**english breakfast** (black tea)  
classic blend, dark infusion with  
spiciness

**chai** (black tea)  
cloves, citrus peels, rose petals,  
almond, vanilla and cardamom

**t-bar special blend** (green tea)  
china sencha and assam green tea,  
sunflower and rose petals, cornflower  
blossoms

**china green sencha** (green tea)  
mild green tea leaves infused with  
honey

**quince sencha** (green tea)  
china green leaves flavoured with  
quince

**artisan tea**  
rolled into a ball, encasing exotic  
flowers - each ball makes up to six  
cups and slowly opens to reveal  
its flower

- hibiscus and lavender
- lily jasmine

9 per pot

## COFFEE

<b>rio coffee</b>	
long black, flat white, cappuccino, macchiato, café latte, chai latte, hot chocolate	5
short black	4
soy milk (additional)	1.5
<b>big sleep</b> - cointreau, benedictine and tia maria	13
<b>maltese falcon</b> - glayva and cointreau	13
<b>mountaineer's hot chocolate</b> - fresh full cream milk blended with rich chocolate and butterscotch liqueur	13
additional peppermint truffle	2.5

## **TWO COURSE LUNCH SPECIAL**

**Available Wednesday-Sunday**

choice of two courses per person for \$58  
daily specials are included in the two course lunch special

### **ENTRÉE**

potato and leek soup, sautéed barossa smoked bacon, rich cream and chicken stock (G)  
*madame coco blanc de blanc nv*

beef steak tartare, prime minced beef (uncooked), quail egg yolk, potato and rosemary croutons served with traditional condiments  
*tim adams 'the fergus' grenache blend*

bundnerfleisch, finely sliced air dried beef, witlof, heirloom tomato, parmesan, black truffle oil and balsamic vinegar (G)  
*di giorgio 2010 sparkling pinot noir*

### **MAIN COURSE**

market fish- *waiting staff to advise* (V)  
*white wine of the week*

confit of duck leg, mandarin, ginger, cardamon, lime and sweet soy glaze, salad of pickled kohlrabi, purple cabbage, endive and nashi pear (g)  
*yering station 'village' pinot noir*

emmentaler poulet, lenswood pasture raised chicken breast, filled with swiss cheese, crumbed, pan fried, served with hollandaise sauce and rice pilaf  
*atlas riesling*

pumpkin and ricotta ravioli, sage cream sauce, roasted walnuts, micro herbs  
*lobethal road pinot gris*

### **DESSERT**

baileys and honey crème brûlée, ferrero rocher ice-cream, chocolate marshmallow meringue (V,g)

affogato – espresso coffee shot, vanilla bean ice-cream, crostoli and hazelnut (V)

gelati plate (V,g)  
orange gelato and sugared lime  
raspberry gelato and pear crisp  
mango gelato and candied pineapple