



MARGARET RIVER

## MENU WINTER 2009

Open 12noon—3.30pm Thursday—Monday [Closed Tuesday & Wednesday]  
Bookings recommended. Phone 08 9755 6655 or email [cellardoor@clairaultwines.com.au](mailto:cellardoor@clairaultwines.com.au)  
Closed for repairs and maintenance from 20 July through until 19th August, re-opening on the 20th August 2009.

warm piccoline olives \$9	leaves, clairault vino cotto \$9
"tomatoes" - petite saffron infused tea - confit roma, vanilla - grape tomato caramel, parmesan wafer \$19	fragrant rice, chilli jam \$9
braised artichoke, scallion tempura, goat curd sauce, mandarin jam \$19	wok fried bok choy, aromatics \$12
aromatic duck soup, young herbs, watercress, crispy ginger \$17	potato, bacon, three cheeses, herbs \$14
seared w.a scallops, silky hommus, carrot + fennel salad, rose crumbs \$19	banana spring rolls, dipping sauces \$14
p.x roasted mushrooms, garlic fried beans, sage, handmade brioche, stilton cream \$35	moist pistachio + cardamon cake, tamarillo + guava jelly, creamy yoghurt \$15
japanese braised pork, red miso, scallop + ginger gyoza, shiso salad \$39	belgian chocolate slice, espresso mascarpone, dried raspberry, 20 year balsamic \$15
lamb cutlets, pancetta, panfried gnocchi vegetables, verjuice broth, sauce verde \$39	five sweet treats to finish - please see server \$15
local marron, penang curry, eggplant, sticky peanuts, pineapple salad, rice \$39.5	four cheeses from blue cow cheese company: 1 cheese - \$15    2 cheeses - \$24.00 3 cheeses - \$37.50    4 cheeses - \$50

woodside charleston, woodside, south australia  
le caviste de scey, jura mountains, france  
cropwell bishop stilton, midlands, england  
sao miguel, sao miguel, azores, portugal

\*please see your specials sheet for tasting notes

2 course option for \$50.00  
entrée + main or main + dessert  
Excludes Saturdays