

the
SONORA ROOM
r e s t a u r a n t

Lunch Menu
Main Course

Oliver Char \$32

Pan Seared Oliver Char, Watercress Arancini, Salsify, Squash, Side Strip Shrimp
Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Roasted Game Hen \$28

Mushroom Ravioli, Roasted Cipollini Onions, Crisp Prosciutto
Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir

Three Cheese Grilled Cheese \$18

Upper Bench Gold, Aged Cheddar and Smoked Mozzarella, Zucchini Relish,
Le Petit Clos Hot Sauce
Choice of: Daily Soup or Mixed Greens Salad
Wine Suggestion: Burrowing Owl Estate Winery Cabernet Franc

Quiche \$19

Papernarta, Herbs, Goats Cheese and Aged Cheddar Quiche,
Spinach, Apple and Rye Berry Salad
Wine Suggestion: Burrowing Owl Estate Winery Pinot Gris

Tagliatelle \$26

Sweet Corn, Chilli, Garlic, Parmesan, Almond Crumb
Wine Suggestion: Burrowing Owl Estate Winery Chardonnay

Duck Confit \$30

Slow Cooked Red Cabbage, Lyonnaise Potato Gratin,
Sautéed Falls Greens, Black Garlic Jus
Wine Suggestion: Burrowing Owl Estate Winery Syrah

Chicken Schnitzel Sandwich \$22

Honey Mustard Emulsion, Watercress, Smoked Mozzarella, Spiced Red Cabbage Slaw
Wine Suggestion: Burrowing Owl Estate Winery Merlot

Damian Mischkinis
Chef de Cuisine

Ian Bohun
Sous Chef