

## Dinner Menu

### Main Courses

#### **Grilled Beef Tenderloin \$42**

Scallop Boudin Blanc, Roasted Carrots, Pommes Anna, Béarnaise

*Wine Suggestion: Burrowing Owl Estate Winery Cabernet Sauvignon*

#### **Road 17 Arctic Char \$32**

Poached Side Striped Prawns, Pickled Vegetables, Saffron Oil, Apples

*Wine Suggestion: Burrowing Owl Estate Winery Chardonnay*

#### **Duo of Lamb \$38**

Lamb Loin and Rump, Pickled Cabbage, Beans, Olives,

Lamb Terrine, Red Wine Jus

*Wine Suggestion: Burrowing Owl Estate Winery Merlot*

#### **Pan Seared Chicken \$32**

Puy Lentils and Cous Cous, Roasted Root Vegetables,

Celeriac Textures, Jus

*Wine Suggestion: Burrowing Owl Estate Winery Syrah*

#### **Duck Confit 2 Ways \$38**

Duck Confit Agnolotti, Confit Leg, Butternut Squash, Spinach,

Brown Butter Hollandaise, Truffle

*Wine Suggestion: Burrowing Owl Estate Winery Pinot Noir*

#### **Winter Risotto \$24**

Cauliflower, Winter Vegetables, Tomato Chutney, Herbs

*Wine Suggestion: Burrowing Owl Estate Winery Sauvignon Blanc or Pinot Noir*

*Stephen Blackburn*  
**Restaurant Chef**

*Ian Bohun*  
**Sous Chef**