

twistedvine

**ENTRÉE**

***Twisted Oyster Taster x 8***

*Mornay, Natural with lime, Kilpatrick and smoked salmon with capers*

**\$ 26.50**

***Breaded Camembert***

*Shallow fried, arrives with a spicy plum sauce and dressed leaves*

**\$16.50**

***Bruschetta***

*Shallow fried twisted bread top with fresh tomato, basil and onion finished with Yarra valley Persian Fetta*

**\$14.50**

*Topped with Atlantic Smoked salmon*

**\$17.50**

***Prawn and Avocado Cocktail***

*Prawns, with a tropical Marie rose sauce topped with a fanned avocado and King Prawns*

**\$18.50**

***Soup of the Moment***

*Chef's creation of the day using the freshest produce available*

**\$11.50**

***The Twisted plate***

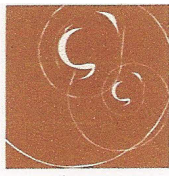
*A selection of appetizers from around our menu and the Yarra Valley, changing daily for you to share*

**\$28.50**

***Yarra Valley Smoked Trout Roulade***

*Atlantic smoked salmon and trout rolled with roasted red peppers, fennel and citrus sensed cream cheese, arrives with a crouton and a dill and caper sauce*

**\$16.50**



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*Side dishes*

*Chips / Autumn Vegetables / Garlic or Herb Bread*

*All \$7.50 each*

*Garden Salad \$8.50*

*MAIN*

*Beef Wellington*

*Beef Fillet wrapped in puff with a mushroom Duxelle pate and ham oven baked above Mash, red wine jus and topped with hollandaise sauce*

*\$35.00*

*Lamb Rump*

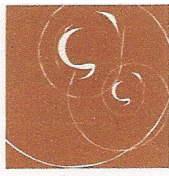
*Oven roasted Lamb Rump cooked to medium carved above a creamy potato stack, finished with a red wine and Rosemary jus*

*\$34.50*

*Market fresh Fish of The Moment*

*Above a prawn risotto topped with a cress salad and citrus dressing*

*\$36.00*



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***Fillet Mignon***

*Fillet steak, wrapped in bacon, charred to your liking served on a potato stack with a red wine jus*

\$35.00

*Topped with seafood add*

\$10.00

***Roast Vegetable Risotto***

*Panned with white wine and garlic garnished with parmesan cheese*

\$25.00 - *With Chicken* \$29.00

***Fillet of Chicken***

*Rolled and Stuffed with roasted red capsicum, roasted pumpkin and cream cheese. Served on mash with a seeded mustard beurre blanc*

\$32.50

***Veal Scaloppini***

*Tender pieces of veal in a creamy mushroom sauce above a bed of herb risotto*

\$32.50

***Pork Loin***

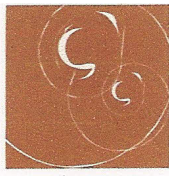
*Parmesan and parsley crumbed Pork Loin served with creamy mash, lemon Aioli and a tomato and caper salsa*

\$29.50

***Twisted Pasta of the Moment***

*Chefs choice of pasta sauce tossed in Pappadelle pasta served with Parmesan cheese*

\$28.50



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*DESSERT*

*Triple liqueur Chocolate Mousse Cappuccino*  
*Chocolate Mousse covers an espresso soaked sponge finger topped*  
*with whipped cream and dusted cocoa*  
\$12.50

*Cheese and the Rest*  
*A selection of fine cheeses served with greens and fruit*  
\$24.00

*Coconut Pannacotta*  
*With Passionfruit Sorbet*  
\$12.50

*Classic Pavlova*  
*With raspberry, lemon and vanilla jam*  
\$12.50

*Le Grand Platter*  
*Chef's selection of desserts for you to share*  
\$26.00

*Sticky Date Pudding*  
*Twisted Vine's famous pudding, arrives with caramel sauce*  
\$12.50

*DESSERT WINE*

*Brown Brothers 375ml*  
*Orange Muscat and Flora \$24.50*

*What a great place for your next function*