



## SPECIAL VEGETARIAN BRASSERIE DINING MENU

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### TO START

#### **Souffle**

*Estate made cheese souffle served with marinated zucchini - veg*

#### **Ravioli**

*Estate made spinach & goat cheese ravioli tossed with some Little Acre Moorooduc cherry tomatoes, roasted red capsicum, fresh coriander & estate garden parsley, finished with toasted cumin seeds - veg*

#### **Spring Rolls**

*Estate made vegetarian spring rolls served with rocket salad & Woodman Estate Fine Foods tomato & chilli chutney*

### MAIN COURSE

#### **Soba Pasta**

*Japanese soba pasta, mixed vegetable stir fry with tomatoes; finished with a dash of sesame oil*

#### **Curried Vegetables**

*Coconut & mixed vegetables curry finished with roasted cashews*

#### **Black Bean "Burger"**

*Beetroot seeded bun stacked with a vegetarian black bean burger, caramelised onion, tomato & chilli chutney & mixed leaved salad with vegetable crisps*

### SIDES

*Twice cooked crushed baby potatoes with cracked black pepper & paprika sea salt - gf \$9.50*

*Roasted seasonal vegetables finished with sweet chilli sauce, ginger & sesame seeds- gf \$9.50*

*Mixed garden leaves salad, shaved parmesan, sliced pear, pine nuts, red radish & mandarin grain mustard vinaigrette- gf \$9.50*

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#### \* WOODMAN ESTATE FINE FOODS USED IN THIS MENU \*

*Pickled Vegetables  
Peninsula Wildflower Honey  
Peach & Cardamom Preserve  
Imperial Mandarin Marmalade*

*Beetroot & Horseradish Relish  
Tomato & Chilli Chutney  
Spiced Pear Preserve*



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## DESSERTS

### **Bombe Alaska**

*Strawberry and vanilla bombe Alaska served with a Cointreau anglaise & toasted pistachios - gf*

### **Chocolate**

*Estate made chocolate semi-freddo served with berry coulis & hot chilli tulle-gf option*

### **Filo Pastry Pie**

*Apple & estate rhubarb filo pastry pie finished with a salted caramel sauce & soft cinnamon whipped cream*

### **Sorbets**

*Trio of estate made fruit sorbets - gf*

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## WINES BY THE GLASS

Woodman Estate Sparkling (Victoria)	\$10
Louis Roederer Champagne (France)	\$28
Woodman Estate Moscato (Victoria)	\$9
Woodman Estate Chardonnay (Victoria)	\$9
Phaedrus Pinot Gris (Mornington Peninsula)	\$11
Woodman Estate Sauvignon Blanc (Victoria)	\$11
Little Goat Creek Sauvignon Blanc (Marlborough NZ)	\$11
Foxeys Hangout Rose (Mornington Peninsula)	\$12
Woodman Estate Pinot Noir (Victoria)	\$10
Phaedrus Pinot Noir (Mornington Peninsula)	\$13
Red Claw Shiraz (Heathcote)	\$11
Stumpy Gully Merlot (Mornington Peninsula)	\$10
Woodman Estate Shiraz Cabernet (Victoria)	\$10
Foxeys Hangout Late Harvest Pinot Gris (60ml)	\$10
DeBortoli Noble One Semillon (60ml)	\$10
Campbells Rutherglen Muscat (60ml)	\$9
Barbadillo Pedro Ximinez Sherry (60ml)	\$9

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**Brasserie menu - Two Courses** \$63 pp

**Brasserie menu - Three Courses** \$79 pp

**\*\* Please Note - Sunday Surcharge - 10% / Public Holiday Surcharge - 20% \*\***