

PIALLIGO ESTATE MENU

Breads

Dukkah - fresh house made bread, house made dukkah with hazelnuts and Pialligo Estate olive oil	\$10.00
Sun-dried tomato and olive tapenade bread	\$10.00
Garlic bread	\$10.00

Entrées

Stuffed mushrooms – with a herb crust of parsley, parmigiana on rocket with balsamic	\$15.00
Zucchini balls – with a dill yoghurt	\$15.00
Warm salad – with beetroot, feta, asparagus, rocket and a herb vinaigrette**	\$15.00
Mediterranean calamari – with salad, balsamic dressing and aioli	\$15.00
Mezze platter – 3 house made dips with fresh bread	\$20.00
Antipasto plate for 1 – salami, roasted vegetables, marinated olives, house made dip, feta, sun-dried tomato and calamari	\$18.00

Mains

Risotto of the day – see specials list**	\$20.00
Pasta of the Day - see specials list	\$20.00
Smoked lamb sausages – with Tuscan-style roasted vegetables And a red wine jus**	\$28.00
Prawn Alla Crema – with a garlic cream sauce**	\$20.00
Braise of the Day – see specials list	
Marinated chicken breast – on mash with greens and a French-style mustard, cream and verjuice sauce**	\$30.00

** Indicates foods which are gluten-free or can be made gluten-free

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Desserts

All Desserts \$12.00

Bread and Butter Pudding - with raisins soaked in Riesling, baked in light custard

Flourless Tuscan Chocolate and hazelnut cake -served with a Merlot syrup **

Lemon curd tart - served with fresh cream

Sticky Fig - served with butterscotch sauce and vanilla ice cream

Raspberry Pana cotta - served with a raspberry coulis

Platters to Share

\$25.00

Dessert Platter - a selection of today's desserts and specials

Cheese plate - a selection of 3 cheeses with fruit and crackers**

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