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**bistro ceello**

our freshly baked bread \$4.50

**entrée \$18**

butter poached prawns, prawn and vegetable frittata, mild mustard sauce  
Bloodwood chardonnay 08 \$10

sweetcorn tartlet, asparagus, crème fraiche and parsley sauce  
Patina riesling 08 \$8

walnut crusted jennai goat's cheese, shortcrust pastry,  
beetroot chutney, rocket lettuce  
Printhie sauvignon blanc 09 \$8

pepper and herb crusted venison, parmesan pudding,  
roasted tomato, balsamic glaze  
Ross Hill cabernet 08 \$9

**main \$28**

fillet mignon, mash, braised mushrooms, caramelised onion, red wine sauce  
Mortimers "autumn series" shiraz \$8

pan fried market fish, salad of local tomatoes, spanish onion,  
basil, sautéed kipfler potatoes, aioli  
Phillip Shaw no.11 chardonnay 07 \$10

confit duck leg, caramelised peaches, fondant potatoes, duck sausage, cumberland sauce  
Mayfield pinot noir 08 \$10

boneless lamb saddle, stuffed with sage and onion,  
potato and butternut pumpkin gratin, wilted spinach  
Brangayne shiraz 06 \$10

mashed potato \$6.50  
seasonal veg \$6.50  
mixed leaf and herb salad \$6.50

**dessert \$14**

Belgravia Collection Late Harvest Semillon 03 \$7

vanilla crème brûlée, almond biscotti

chocolate fudge cake, coffee ice cream, anglaise

hazelnut frangipane tart, poached stonefruit, vanilla ice cream

vacherin-pistachio meringue and three sorbet terrine

selection of cheese, quince paste, bread and crackers \$20