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bistro ceello

freshly baked bread \$4.50

entrée 18

house made terrine, mustard, cornichons, bread.

Patina riesling 08 \$9

smoked cod brandade fritters, tartare sauce, shaved fennel salad

Icely Road sauvignon blanc 09 \$9

prawn ravioli, sweet and sour tomato and caper sauce.

Word of Mouth pinot gris 08 \$9

middle eastern braised lamb shank, eggplant puree, minted yoghurt

(may be ordered as a main meal \$28)

Angullong "Fossil Creek" sangiovese 08 \$9

roesti potato, braised mushrooms and spinach, poached egg, shaved parmesan

Falls Wines Semillon 03 \$10

main course 28

scotch fillet, dauphinoise potatoes, beer battered onion rings, red wine sauce

Mortimers "Autumn Series" shiraz 08 \$9

pan fried market fish, potato pancake, roasted tomato compote,

white wine butter sauce

Phillip Shaw no.11 chardonnay 07 \$10

twice cooked pork belly, braised red cabbage, roasted potatoes,

spicy tomato jam

Brangayne shiraz 06 \$10

confit duck leg with a talleggio, walnut and parsley risotto (vego option)

Bloodwood cabernet franc 06 \$10

mashed potato \$6.50

seasonal veg \$6.50

mixed leaf and herb salad \$6.50

dessert 14

Patina Sticky Tea Riesling 09 \$8

Belgravia Collection Late Harvest Semillon 02 \$7

steamed golden syrup pudding, vanilla ice-cream

vanilla tart, spiced quince

chocolate cake, poached pear, anglaise

panna cotta, tea poached dried fruit, praline

cheese, quince, crackers \$20

coffee/teas and petit four \$5

all prices include GST