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bistro ceello

entrees \$18

house made terrine, mustard, cornichons, bread.

Bloodwood chardonnay 09 \$10

filo pastry filled with roasted organic pumpkin, caramelised onions and sage, mild curry sauce.

Word of Mouth pinot gris 08 \$9

twice cooked goats cheese soufflé, parsley sauce, mixed leaves.

Orange Mountain viognier 06 \$9

pepper and herb crusted Mandagery Creek venison, parmesan pudding, roasted tomatoes,
balsamic glaze. (may be ordered as a main meal \$28)

Brangayne shiraz 06 \$10

sunny corner chicken leg sausage with creamed corn and watercress

Patina riesling 08 \$9

Mains \$28

marinated lamb rump, ratatouille, rosemary polenta.

Cumulus Climbing merlot 07 \$9

scotch fillet, boulangere potatoes, braised mushrooms, béarnaise sauce

Mortimers "Autumn Series" shiraz 08 \$9

confit duck leg, creamy mash, garlic green beans, chilli jam, red wine sauce

Mayfield pinot noir 08 \$10

pan fried market fish, lemon, dill and caper rice pilaf, rocket, aioli

Phillip Shaw no.11 chardonnay 07 \$10

mashed potato \$6.50

seasonal veg \$6.50

mixed leaf and herb salad \$6.50

desserts \$14

Orange Mountain Ice

Belgravia Collection Late Harvest Semillon 02

local rhubarb and apple crumble, whipped cream

vacherin- meringue, chocolate, caramel and vanilla icecream terrine, chocolate sauce

crème caramel, tuile biscuit, strawberries

local fig and almond tart, vanilla ice cream

coffee/teas and petit four \$5

all prices include GST