

Era Bistro Menu

ENTREES

Oysters Natural with Cider & Seaweed Vinegar	½ dozen 21	dozen 35
With Daikon & Pickled Ginger	½ dozen 23	dozen 37
<i>09 Villa Maria 'Cellar Selection' Sauvignon Blanc – Marlborough, NZ</i>	<i>11/ 48</i>	
Searched Scallops, Lobster Dumplings, Jerusalem Artichoke, Broadbeans & Saffron Veloute	27	
<i>05 Akarua Chardonnay – Central Otago, NZ</i>	<i>14.5/69</i>	
Panfried Quail Breasts, Rabbit Terrine, Dates, Pear, Witlof & Walnuts, Coffee Essence	27	
<i>08 DeBortoli Pinot Rosé – Yarra Valley, VIC</i>	<i>10/ 41</i>	
Croustade of Mussels & Pepperonata, Green Raisin & Caper Vinaigrette, Seaweed Salad	27	
<i>08 Chateau de Fontenille Blanc Sauvignon Semillon – Bordeaux, France</i>	<i>12.5/55</i>	
Veal Carpaccio, Button Mushrooms, Ligurian Olives, Tomatoes, Fennel & Sauce Gribiche	27	
<i>08 Riorret 'Merricks Grove' Pinot Noir – Mornington Peninsula, VIC</i>	<i>12/57</i>	
House Smoked Ocean Trout, Brioche, Cucumber, Poached Duck Egg & Bearnaise	27	
<i>09 Coriole Vineyards Fiano – McLaren Vale, SA</i>	<i>9.5/45</i>	
Crisp Pork Belly & Peppered Loin, Green Pea Puree, Apple Relish & Mustard Sauce	27	
<i>08 Astrolabe Pinot Gris – Marlborough, NZ</i>	<i>10.5/ 49</i>	
Blue Cheese Tortellinis, White Grapes, Asparagus, Pinenuts, Sage & Beurre Noisette	24	
<i>08 Prà Soave Classico Superior Garganega – Veneto, Italy</i>	<i>11/ 50</i>	

MAIN COURSE

Poached NZ Salmon, 'a la Greque' Vegetables, Salmon Pearls & Green Tea Consomme	39
<i>08 Nautilus Chardonnay – Marlborough, NZ</i>	<i>12.5/55</i>
Herbed Barramundi, White Bean, Chorizo & Prawn Salad, Vanilla & Raspberry dressing	39
<i>01 Petaluma Riesling – Clare Valley, SA</i>	<i>13/ 62</i>
Market Fish of the Day	39
Rare Venison, Braised Red Cabbage, Sweet Potato Galette, Sugar Snaps, Cassis Jus	43
<i>07 Terrazas Reserva Malbec – Mendoza, ARGENTINA</i>	<i>11/ 53</i>
Roasted Duck Breast & Confit Leg, Pickled Beetroot Tartare, Snow Peas & Cumquat Jus	39
<i>09 Tapanappa 'Foggy Hill Vineyard' Pinot Noir – Fleurieu Peninsula, SA</i>	<i>16/75</i>
Lamb Loin, Carrot, Zucchini, Peas & Pesto Orecchiette Minestrone	39
<i>08 Yangarra Estate 'Old Vine' Grenache – McLaren Vale, SA</i>	<i>10.5/ 50</i>
Black Angus Beef Fillet, Spinach, Lyonnaise Potato, Oxtail, Red Wine Jus	39
<i>06 Ulithorne 'Frux Frugis' Shiraz – McLaren Vale, SA</i>	<i>16/ 79</i>
Cornfed Chicken Breast, Mushroom Duxelle, Leek & Bacon Pie, Swede Puree, Morel Sauce	39
<i>08 Irvine Merlot – Eden Valley, SA</i>	<i>11.5/54</i>
Eggplant & Pumpkin Tian, Vine ripened Tomato, Tabouleh, Goats Curd, Red Pepper Coulis	34
<i>04 Fugnano 'Donna Gina' Sangiovese – Tuscany, Italy</i>	<i>11.5/53</i>

SIDE DISHES

Potato Mash		all 9
Roasted Pumpkin & Rosemary Chats	Rocket & Parmesan Salad	
Buttered Green Beans	Greek Salad	

Prices include GST

15% Public Holiday Surcharge Applies