

BORRODELL

MENU

FRI – SAT – SUN
Long Lazy Lunches from 12pm
Dinner - Sat from 6pm

Estate-Grown & Local Producers
Wiradjuri Country

BORRODELL PHILOSOPHY

‘Our philosophy is to embrace the land, local and sustainable principles. We honour, and work with the land to achieve harmony and true varietal flavours.

We source from our estate kitchen and local producers maintaining the local theme of the Orange and Wiradjuri region but provide diversity to complement our locally inspired menu.’

2 courses \$80

3 courses \$95

FOR STARTERS

Confit Fennel, Croutons, Pine Nuts, Yoghurt, Harissa Sauce **V**

Quinoa Salad, Borrodell Rosé Jelly, Salmon Caviar **DF**

Vol-Au-Vent, Creamy Chicken, Winter Vegetables

Arancini, Coconut Rice, Tangy, Slow-Cooked Barramundi, Sweet and Peppery Jus **DF**

FROM THE GRILL & PAN

Roasted Salmon, Spiced Lentil Stew, Crispy Salmon Skin **GF, DF**

Braised Ossobuco, Leaf Salad, Dijon Vinaigrette

Slow-Cooked Lamb Shanks, Snow Peas, Creamy Mash Potato, Red Wine Gravy **GF**

Black Truffle Risotto, Portobello, Parmesan, Black Truffle Salt **V, GF - \$60**

TO FINISH

Quince Tart, Quince & Date Paste, Vanilla Bean Ice-Cream

Chocolate Fudge and Sticky Gingerbread Pudding, Sea Salt Caramel Sauce

Jaggery Pudding, Whipped Cream, Diced Citrus Fruits **GF**

Cheeses – Brie, Blue, Cheddar, Truffle Honey, Borrodell Quince Paste, Crackers, Fruit

TO SHARE

Charcuterie - Cheeses, Cured Meats, Antipasti, Fruit, Nuts, Pickles, Crackers

Small (*serves 2*) **\$30**

Medium (*serves 4*) **\$60**

Large (*serves 8*) **\$80**

TASTINGS & DRINKS

Wine Tasting on Fridays and Sundays only. Not on Saturdays.

3-glass wine tasting — \$15

6-glass wine tasting — \$25

Estate wines, ciders and local beers available throughout the weekend. Different size pours are available – 60ml, 120ml, or bottle, 750ml.

***Black Truffle slices available on any dish while in season \$10**

15% SURCHARGE ON SUNDAYS AND PUBLIC HOLIDAYS