

# BORRODELL

## MENU

Estate-Grown & Local Producers  
Wiradjuri Country

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

## 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

Beef Rump Steak, Black Garlic Purée, Glazed Carrots, Black Truffle Honey, Bone Marrow Jus

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

Wild Mushroom Risotto, Sous Vide Portobello, Parmesan, Black Truffle Salt

## TO SHARE

Cheese board with brie, olives, nuts and pickles

Charcuterie with local cheeses, cured meats, fresh and dried fruit, and crackers

## SOMETHING SWEET

Quince Tart, Vanilla Bean Ice-Cream, Sea Salt Caramel Sauce

Chocolate fudge and sticky gingerbread pudding with sea salt caramel

Jaggery Pudding, Whipped Cream, Diced Citrus Fruits

## TASTINGS & DRINKS

3-glass wine tasting – \$15

6-glass wine tasting – \$25

Estate wines, ciders and local beers available throughout the weekend.