

SOUP AND STARTERS

natural south australian oysters, chardonnay dressing, golden shallots, salmon pearls and chives (G) <i>jansz cuvee</i>	6ea
lightly battered south australian oyster pepper and black garlic aioli, caramelised fig jam <i>pol roger nv</i>	6ea
potato and leek soup, sautéed barossa smoked bacon, rich cream and chicken stock, garnish of cheese and chives (G) <i>tim adams pinot gris</i>	20

ENTRÉE

bundnerfleisch - finely sliced air-dried wagyu beef, served with stracciatella, heirloom tomato, seeded mustard, basil, balsamic vinegar and white truffle oil (G) <i>curator wine co grenache</i>	28
mushroom tortellini, porcini, spring onion, mushrooms, egg yolk (V) <i>artwine gruner veltliner</i>	25
char-grilled quail, new potatoes, smoked bacon, leek, marsala and thyme (G) <i>sc pannell tempranillo touriga</i>	28
prawn ragout, south australian spencer gulf prawns, white wine, roma tomatoes and cream with puff pastry <i>karrawatta pinot grigio</i>	32

ENTRÉE

beef steak tartare, prime minced beef (uncooked), 29
quail egg yolk, potato and rosemary croutons
served with traditional condiments (g)
curator wine co grenache

lemon and dill cured salmon, 28
served with fried wonton, kale dust, pickled pumpkin,
horseradish crème fraîche, lemon, saltbush
and salmon roe
artwine bianco prosecco

PALATE CLEANSER

bellini sorbet, 9
lemon, white peach and sparkling wine (V,G)

granita, waiting staff to advise 8

DIETARY LEGEND

G gluten free
V vegetarian
V vegan
g low gluten

MAIN COURSE

potato gnocchi - gorgonzola picante, cream, garlic, roasted walnuts, sunflower seeds, corella pear, watercress (v) <i>elderton shiraz</i>	40
barramundi - burre blanc, mussels, smoked dill, herb butter <i>henschke riesling</i>	47
chateau briand - bordelaise, tomato, asparagus, hollandaise (G) <i>minimum 200g</i> <i>ministry of clouds</i>	290/kg
onkaparinga valley venison - served medium rare, exotic mushrooms, sweet soy and cabernet glaze <i>yalumba 'the cigar' cabernet sauvignon</i>	52
emmentaler poulet - pasture raised chicken breast, filled with swiss cheese, crumbed, pan fried, confit shallots, asparagus and chicken jus <i>geoff weaver sauvignon blanc</i>	45
confit of duck leg - cauliflower puree, fennel, orange, cranberry glaze (G) <i>s.c pannell tempranillo touriga</i>	47
roasted rack of lamb, - served medium, pea puree, baby peas, mint, snow pea tendrils, jus (G) <i>sidewood estate 'oberlin' pinot noir</i>	54

SIDES

mesclun salad, shaved heirloom carrots, parmesan, walnut dressing (v,G)	15
röschti, thickly grated kestrel potatoes, pan fried golden brown (V,G)	16
green beans, butter, garlic, onion (v,G)	15
roasted carrots, sweet sambal, blueberry vinaigrette, pepitas, micro herb (V,G)	15

minimum of two courses on friday and saturday nights

15% surcharge on public holidays

credit card surcharge applies

any deviations from menu may incur surcharge at the chef's discretion

DIETARY LEGEND

G	gluten free
v	vegetarian
V	vegan
g	low gluten



LenzerheideRestaurant



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DESSERT

baileys and honey crème brûlée, berry compote, hazelnut biscotti (v,g)	25
apple and strawberry crumble, granny smith apple, strawberries, sultanas, raisins, vanilla anglaise, vanilla bean ice cream	25
natural yogurt and vanilla bean pannacotta, rosewater infused rhubarb, pistachio nougatine (G)	25
nougat glacé, honey and almond semi-freddo, raspberry coulis, pistachio praline (G)	25
affogato, espresso shot, vanilla bean ice-cream, crostoli and hazelnuts with liqueur	22 29

CHEESE SELECTION –

brique d'argent – french triple cream - with quince paste and water crackers <i>calmes de rieussec</i>	
hervé mons bleu causses– french blue vein – with pear, date and cinnamon chutney and fig bread <i>toro albala pedro ximinez</i>	
ashgrove cheddar – tasmanian cheddar – with muscatels and lavosh <i>nieport ruby tawny</i>	
one cheese	23
two cheese	29
three cheese	38