



# ALBERT RIVER WINES

## AUCHENFLOWER RESTAURANT

2 COURSE SPECIAL \$44 / 3 COURSE SPECIAL \$54 (marked )



### BREADS & SHARES

<p>Oven Toasted Garlic bread (4 pieces) (v) 9.0</p> <p>Chargrilled Sourdough hummus &amp; extra virgin olive oil (vg) 10.0</p>	<p>River Anitipasto Dried-aged prosciutto and salami selection, brie, feta, pickles with grilled sourdough and dips small 22.0 large 32.0</p> <p>Cheese Plate Selection of cheeses, dried fruit and wafers small 22.0 large 32.0</p>
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### ENTREES

<p>Mushroom / Chevre / Parmesan A trio of mushrooms filled with Chevre and sweet balsamic onion jam and a parmesan herb crumb 19.0</p> <p> Ricotta / Beetroot / Pumpkin / Bruschetta Duo of bruschetta of ricotta, roasted beetroot and pumpkin with baby leaves (v) 18.0</p> <p> Calamari / Citrus / Aioli Flash fried salt and pepper calamari with a citrus aioli and salad bouquet 18.0</p>	<p>Blue Crab / Leeks / Fermented Chilli Homemade blue swimmer crab cake with creamed leeks, fermented chilli and black garlic aioli 19.0</p> <p>Strawberry / Chicken / Poppyseed Chargrilled chicken fillets with baby leaves, fresh strawberries, poppy-vinaigrette and toasted almond flakes (gf) 19.0</p> <p> Rocket / Walnut / Chevre Classic French goats cheese salad with "Albert River" honey candied walnuts, crispy pears and wild rocket (v) 19.0</p>
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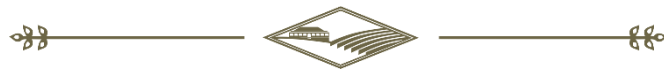
v - Vegetarian, vg -Vegan, gf - Gluten Free, df - Dairy Free—guide only, if you have an allergy or high intolerance, please inform our staff on ordering. Menu items may be substituted.  
Please note, due to time restraints, we do not split bills individually



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## MAINS

	Black Onyx Rib-Eye / MSA MB3+ / ARW Cab Jus (df,gf)	54.0
	From pure Black Angus cattle bred in the New England Tablelands. Choose your desired temperature and add your side hustle (included)	
	Atlantic Salmon / Asian Greens / Prawns (df,gf)	38.0
	Pan fried salmon filet served with colcannon and garlic prawns in wine butter sauce	
	Humpty Doo Barramundi / Rustic Chips (df)	29.0
	Homemade beer battered fish 'n chips served with salad and tartare	
	Chicken / Ricotta / Capsicum (gf)	29.0
	Mediterranean herb infused pan seared chicken breast, served with seasonal greens and caramelised summer orchard fruit	
	Chef's Salad of the Day	28.0
	With fresh local produce	
	Pork / Apple / Pear / Chat Potato (gf)	29.0
	Pan seared pork tenderloin with an apple and pear puree, roasted chat potatoes and fresh local greens	
	Aubergine / Sesame / Teriyaki (vg,df,gf)	28.0
	Served on a bed of fragrant jasmine rice	



## SIDE HUSTLE

Wagyu Fat Roasted Potatoes	8.0
Colcannon Kale Mash	8.0
Seasonal Garlic-Sauteed Vegetables	8.0
Salad Bouquet	6.0
Crispy Fries with Truffle Oil & Parmesan	8.0

## SWEET TREATS

	Pear / Ricotta / Coconut	17.0
	Seasonal winter pear crumble with creamy lemon ricotta (gf)	
	Chocolate / Chilli / Brulee	16.0
	ARW's signature crème brulee with a coffee twist and raspberry sorbet (gf)	
	Meringue / Berries / Brandy	17.0
	Crispy 'pavlova' tarlet with winter berry ragout and brandy Chantilly (gf)	
	Chocolate / Beetroot / Vanilla	18.0
	Beetroot-choc duo indulgence with white chocolate soup (vg,df)	

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## CHILDREN'S MENU

Cheeseburger / Chips 14.0

Chicken Nuggets / Chips / Salad 14.0

Battered Fish / Chips / Salad 14.0



Ice Cream / Chocolate or Berry Topping 4.0

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