



ALBERT RIVER WINES

AUCHENFLOWER RESTAURANT

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



BREADS & SHARES

Oven Toasted Garlic bread (4 pieces) (v)	10.0	River Antipasto Dried-aged prosciutto and salami selection, brie, feta & pickles with toasted Turkish slices and dip	small 25.0 large 35.0
Bread Board Toasted Turkish Bread with herb infused balsamic, extra virgin olive oil, mint and macadamia dukkah (v, vg)	12.0	Cheese Plate Selection of cheeses, dried fruit and wafers	small 24.0 large 34.0



ENTREES

Blue Crab / Leeks / Fermented Chilli Homemade blue swimmer crab cake with creamed leeks, fermented chilli and black garlic aioli	20.0	 Calamari / Lime / Ginger Flash fried salt and pepper calamari with a lime ginger mayo and salad bouquet	19.0
 Tomato / Onion / Ricotta Tomato and onion tarte with fresh ricotta and basil pesto (v)	18.0	 Sweet Corn / Chimichurri Lightly seasoned fritters of sweet corn with a refreshing chimichurri and leafy greens (v, vg, gf, df)	19.0
 Chicken Liver Pate / Orange Homemade pate with infused orange and seasoned toasted Turkish loaf (gf on request)	18.0	Lamb Ribs / Plum Sauce Succulent lamb ribs in a sticky plum sauce with crisp Asian salad (df, gf)	20.0
		Chevre / Rocket / Honey Roast Walnuts Goat's cheese and rocket salad with honey caramelised walnuts (gf) (df, vg on request)	19.0

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.

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MAINS

	Eye Fillet / Duck Fat Potatoes / Spinach	48.0
	Eye fillet cooked to your request with duck fat roast potatoes, creamed spinach sauce, market vegetables, ARW Shiraz Jus and crisp onion rings	
	Pork Cutlet / Potatoes / Fennel / Peach	42.0
	Grilled Pork cutlet with chef's choice of market potatoes, a fennel and peach chutney, jus and market vegetables (gf, df)	
	Fresh Market Fish / Salsa Verde / Kifler Potatoes	38.0
	Fresh Market Fish (ask your server) with a Spanish crumb, warm pea puree salsa verde and fried kifler potatoes (df)	
	Chicken / Ricotta / Capsicum	32.0
	Ricotta and capsicum stuffed chicken breast with market potatoes and greens (gf)	
	Thai Infused Beef / Vermicelli Salad / Chilli / Lime	32.0
	Skewers of tender beef marinated in Thai flavours on a bed of vermicelli salad with a chilli and lime infused dressing (df) (gf on request)	
	Tomato / Lentil / Polenta (v, vg, gf, df)	30.0
	Lentil stuffed tomatoes served with polenta and market vegetables	
	Snapper / Rustic Chips / Tartare (df)	30.0
	Beer battered Snapper fillet 'n chips served with salad and fresh tartare	



SIDE HUSTLE

SWEET TREATS

Duck Fat Roast Potatoes	8.0		Mojito / Cheesecake / Coconut	17.0
Crisp Onion Rings with Hickory Smoked BBQ Sauce	9.0		Mojito inspired white chocolate cheesecake with a ginger crumb	
Seasonal Garlic-Sauteed Vegetables	8.0		Chocolate / Chilli / Brulee	17.0
Salad Bouquet	6.0		Lemon Curd / Chantilly Cream	17.0
Crispy Fries with Truffle Oil & Parmesan	8.0		Lemon citrus tarte with Chantilly cream (gf)	
			Vegan / Chocolate / Raspberry	17.0
			Chocolate Mud Cake with crisp raspberry (vg, v, df)	

Bring along a cake? No problem, our cakeage fee is \$3.5 per person and includes plating with fresh cream and coulis

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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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