

# Bistro Menu

Ask our lovely staff about our weekly farm fresh specials

#SarabahEstateVineyard

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## SPRING WEEKEND MENU

### Homegrown Sweet Potato Wedges 14

*served with creamy tahini sauce and dukkah spices*

### Roasted Beef Rib Fillet 35

*served with sweet potato galette, steamed Sarabah garden vegetables and mushroom thyme patè with shiraz beef jus*

### Roasted Eggplant 28

*stuffed with black beans and romesco sauce, grilled parmesan and Sarabah garden salad*

### Seared Chicken Breast Salad 28

*with avocado, strawberries, candied nuts, Sarabah feta cheese and garden greens*

## SWEET PLATES

### Fresh Scones 16

*served with our house-made strawberry & merlot jam and mascarpone*

### “Fools Gold” Chocolate Cake <sup>(GF)</sup> 9

*you'll never believe it's gluten free!*

### Traditional Tiramisu 18

*with Sarabah Port*

## CHEESE

### Farmer's Board

*seasonal selection of our house made cheeses, made with milk sourced locally, served with truffle sopressa, giardiniera, warm toasts & sundrieds*

1 Cheese 25 • 2 Cheeses 30 • 3 Cheeses 35

Add house made lavosh 5

Add house made merlot fig paste 5

### Signature Special

### Baked Triple Cream Brie 18

*please allow 30mins for this dish, have a wine and wander the vines!*

