



## Daily Specials

Please see our list for daily specials

### 'That Margaret River Stuff' Grazing Platter - for two

All 'That Margaret River Stuff' pickles and condiments are available for purchase in our cellar door

Brie cheese, duck terrine, olives, venison pate, farmhouse meats, pickled vegetables, TMRS pickles, condiments and jellies, served with baguette and crostini (GF bread and available) \$57.50

## Tapas

Estate made Dukkah with local olive oil and grilled Turkish bread (GF bread available) (V)	\$9
Local olives marinated in rosemary, garlic, citrus and chilli, served with fresh baguette (V)	\$10
Grilled local farmhouse chorizo topped with pickled apple (GF)	\$10
Crumbed Fremantle sardines with baba ganoush, basil and fresh lemon	\$12
Lightly spiced salt and pepper squid with chilli and lime drizzle	\$12
Herb roasted local oyster, shemeji and button mushrooms served on toasted baguette topped with blue cheese and chives (V) (GF bread available)	\$13
Locally farmed venison pate with cornichons, Shiraz jelly and crostini	\$13
Seared Esperance scallops with pea puree and chorizo crumb (GF)	\$15 for three
Grilled chilli and garlic Shark Bay king prawns, served with a light drizzle of aioli (GF)	\$16

## Mains

House made, pan-fried gnocchi with local oyster mushrooms, roasted red peppers, fresh basil and feta (V) <i>Our favorite wine pair – Brookwood Sauvignon Blanc or Brookwood Rosé</i>	\$29
14 hour sous vide duck maryland with spiced pumpkin puree, Asian vegetables and soy caramel (GF) <i>Our favorite wine pair – Brookwood Chenin Blanc or Brookwood Reserve Sauvignon Blanc Semillon</i>	\$33
Dukkah crusted Tasmanian salmon with char grilled vegetable stack and herbed yoghurt (GF) <i>Our favorite wine pair – Brookwood Semillon Sauvignon Blanc or Brookwood Rosé</i>	\$34
Spice rubbed Linley Valley pork loin with warm pumpkin salad, pickled cabbage and salsa verde <i>Our favorite wine pair – Brookwood Reserve Sauvignon Blanc Semillon or 2014 Shiraz Cabernet</i>	\$34
Pan seared Amelia Park lamb cutlets with tahini yoghurt and Greek salad (GF) <i>Our favorite wine pair – Brookwood Rosé or 2014 Shiraz Cabernet</i>	\$37
200g grass fed beef eye fillet, served on a bed of potato gratin, wilted spinach and red pepper drizzle Served with your choice of butter: Truffle Butter, Blue Cheese Butter or Garlic Butter (GF) <i>Our favorite wine pair – 2014 Shiraz Cabernet or 2013 Reserve Cabernet Sauvignon</i>	\$39

## Sides

Baguette with Parmesan butter	\$8
Broccolini with toasted almonds, vinaigrette and lemon (V) (GF)	\$9
Rosemary and garlic fries with TMRS sweet chili sauce and aioli (V)	\$10
Spinach with avocado, tomato and blue cheese salad with truffle vinaigrette dressing (V) (GF)	\$15

(GF) gluten free / (V) vegetarian / \* please ask for gluten free alternative



**Desserts**

Millers local vanilla bean ice-cream with strawberries	\$12
Sticky date & ginger pudding w’ espresso dates & vanilla ice-cream	\$14
White chocolate and pistachio cheesecake	\$14
Tiramisu with mascarpone and Yahava Espresso	\$14

**Cheeses - Cheese tasting notes available**

One cheese plate, fruit, TMRS Shiraz jelly, crostini *	\$14
Three cheese plate, fruit, TMRS Shiraz jelly, crostini *	\$38

**Sparkling & White Wines**

**Glass                      Bottle**

NV Bubbles	\$9	\$25
Sauvignon Blanc	\$9	\$22
Semillon Sauvignon Blanc	\$9	\$22
Chenin Blanc	\$9	\$22
Autumn Harvest	\$9	\$22
“100 Above” Fortified White	\$7	\$18

**Rose and Red Wines**

**Glass                      Bottle**

2016 Rosé	\$9	\$22
2016 Mellow Rouge	\$9	\$25
2014 Shiraz Cabernet	\$9	\$30

**Reserve and Museum Wines (limited stock)**

**Glass                      Bottle**

2014 Reserve Cabernet Sauvignon	\$12	\$45
2014 Reserve Sauvignon Blanc Semillon	N/A	\$38
2012 Shiraz	N/A	\$55
2012 Cabernet Sauvignon	N/A	\$65
2011 Shiraz	N/A	\$65

**Beer - local craft beer (375ml)**

Colonial Brewery Kolsch, 4.8% alc	\$9
Colonial Brewery Small Ale, 3.5% alc	\$9

**Soft Drinks**

100% Orange or Apple Juice	\$4
Lemonade, Coke, Diet Coke, Lemon Squash	\$4
Lemon Lime and Bitters	\$4
San Pellegrino sparkling water 500ml	\$5

**Hot Beverages**

Cappuccino, Flat White, Long Black, Short Black	\$4
A selection of Teas (Pot for 1)	\$4

