

MOUNT BROKE

Wines

— ★ EST ★ 1997 ★ —

Menu

Appetizer

- Charcuterie Platter:** Serrano 18 month, Finocchiona Garlic & Fennel Salami, Bresaola, Tartufo Salami, Dried Fruit, Served with French Butter & French Baguette \$25
- Cheese plate:** Triple Cream Brie, Wash Rind, Cheddar, Gorgonzola, Served with French Butter & French Baguette \$25
- White Barley Vegan Risotto:** Served with Vegetable Pickles, Smoked Beetroot (Entrée) \$25
(Main) \$35

Mains

- Local Single Farm, Organic, Free Range, Black Angus Prime Rib Eye Steak:**
Cooked "On the Bone" For Two. Grenaille Potatoes, Served with Garlic & Thyme Butter, Green Salad. \$110
- Kingfish:** Leek Maki, Kaffir Lime Leaf Sauce, Green Oil, Buckwheat \$42
- Duck Confit:** Duck Leg and Thigh, French Mashed Potato, Smoked Beetroot, Red Wine Sauce, Crispy Potato Skin \$42
- Sides: Home Made French Fries or Mixed Green Salad** \$10
- Kid Menu: Chicken and Fries + vanilla ice cream** \$17

Desserts

- Vanilla Crème Brûlée:** Fresh Madagascan Vanilla Bean \$15
- Chocolate Fondant:** \$15
- Affogato:** Your Choice of Baileys, Frangelico, or Amaretto Liquor \$17

Drinks List

Wine tasting \$10

Wine by the Bottle

2021 Verdelho*	\$30
2022 Albarino*	\$35
2022 Pecorino*	\$35
2023 Bella Blanca*	\$35
2021 Chardonnay Winmark	\$55
2021 Barbera*	\$40
2013 Riverbank Shiraz*	\$40
2018 Riverbank Shiraz*	\$40

Wine by the Glass

White Wine*	\$10
Red Wine*	\$10

Beers

Peroni	\$9
Stella	\$9

Softs

Coke, Coke Zero, sprite, Orange Juice, Mango Juice	\$6
Ginger Beer, Lemonade,	\$6
LLB	\$7
Sparkling Water San Pellegrino (750ml)	\$12

Spirits

Gin & Tonic	\$12
Vodka Lime and Soda	\$12
Moscow Mule	\$12
Rum or Bourbon	\$12
Amaretto, Frangelico, Cointreau or Bailey on ice	\$10

Hot Drinks

Espresso, Long Black, Latte and Cappuccino, Hot Chocolate	\$6
English Breakfast Tea, Green Tea or Peppermint Tea	\$6

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