

# MOUNT BROKE

*Wines*

— ★ EST ★ 1997 ★ —

## Entrees

Clarence River Green School Prawns in Bisque, Roasted Cauliflower and Snowpeas, Dill and Grapefruit	\$20
Charcuterie platter: Serrano, Casalingo, Chorizo, Rustico Salami, Dried Fruit, Butter and French Baguette	\$24
Local Olives: Kalamatas Green and Black, Olive Oil, Tapenade And Homemade Focaccia	\$15

## Mains

Confit Lamb Shoulder in a Rosemary Jus, Roasted Leek, Sweet Potatoes, Yoghurt with Mint from Our Garden	\$34
Rainbow Trout from Snowy Mountains, Beetroot Jus, Broccolini and Cabbage cooked in White Wine	\$30
Local Angus Beef Prime Rib Steak Cooked "On the Bone" For Two Served with Salad, Desiree Parsley Potatoes, Béarnaise Sauce	\$72
Fettuccini with Fresh Truffle in a Manchego Cheese Sauce	\$38

## Sides

French Fries	\$8
Mixed Green Salad	\$8
Woodfired Garlic Bread	\$10

## Desserts

Chocolate Mousse, Organic Hazelnut from Caringal	\$14
Lemon "Feuilleté" Pastry, Whipped Cream and Confit Lemon	\$14
Local Citrus Fruit Salad in Mount Broke White Wine	\$14
Cheese plate: Smoked Cheddar with Paprika, Vintage Cheddar and Goat Cheese, Homemade Marmalade, French Baguette	\$20

**Kids Menu \$17** Homemade Chicken Nuggets, French Fries / Ice Cream

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