

Nestled amongst the vineyards, Lancemore Milawa comes alive in spring. Vines start to go through budburst, flowering with the promise of fruit to come.

The view to Mt Buffalo and the Warby ranges become stunningly clear; sunset skies are streaked with orange and pink – the perfect backdrop for a relaxing tippie.

Spring is a time of abundance in the King Valley; we seek to showcase all that our region has to offer on each and every plate. More so, we look not to follow convention, but rather to explore local stories and engage with you on a culinary journey.

Your host Lidia and her wonderful team are excited to welcome you to sun-drenched lunches and sunset dinners in front of the vines; and invite you to relax, expend as little energy as possible and take in the warmth of our food, our beverage, and our hospitality.

Chris Cochrane  
*General Manager*

## ENTRÉE

Milawa goats chèvre **tortellini**, roasted pumpkin, spinach butter, local mushrooms  
Harrietville Mountain Fresh **smoked trout**, broad bean pesto risotto, feta  
Milawa honey glazed **duck breast**, ratatouille, baba ghanoush, rice crisp  
Gin and citrus cured **Ocean Trout**, coriander and walnut salad, preserved lime yogurt

## MAIN

Pan roasted Northern Territory **barramundi**, creamed leek and potato, mussels, jus  
Chorizo stuffed **chicken breast**, parsnip skordalia, roasted baby vegetables  
Chermoula spiced **lamb backstrap**, sweet potato, beetroot gnocchi, asparagus  
King valley **Angus Eye Fillet**, potato dauphinoise, sauce Bordelaise

## SIDES \$13

Mixed leaf and vegetable salad, pecorino, mustard vinaigrette  
Broccoli, smoked almonds, Milawa olive oil, lemon  
Duck fat roasted Stanley potatoes, rosemary, Murry River salt

## DESSERT

**Pistachio semifreddo**, Turkish chocolate mousse, marscapone, streusel, fresh berries  
Caramelised **lemon tart**, lemon marshmallow, strawberry, Milawa honey yogurt sorbet  
**Mini Pavlova**, blood orange curd, mango, Alpine walnut baklava  
Local & **seasonal fruits** & sorbet  
Selection of **Milawa cheeses** with house made condiments, fruit, and lavosh | \$30

2 Course | \$85

3 Course | \$98