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**CURRENCY CREEK WINERY**  
RESTAURANT | VILLAS | FUNCTIONS  
[www.currencycreekwinery.com.au](http://www.currencycreekwinery.com.au)

We welcome you to the Currency Creek Winery Restaurant  
Specialising in functions & weddings

We hope you enjoy your meal which has been prepared by our

Head Chef: Kevin Boonham

Sous Chef: Rikki Cotton

Please note all prices are GST inclusive

For the best service possible, bookings are much appreciated

Please no separate accounts.

Good Food Takes Time



## BREADS

- Toasted Turkish bread with home-made garlic butter topped with Melted Mozzarella \$7.50
- Bruschetta with fresh tomato, basil, garlic & Extra virgin olive oil \$9.50
- Warm Turkish bread with our freshly made dips, Dukkah, E.V. olive oil & balsamic vinegar (Extra bread \$3.50) \$12.90

## ENTREES

- A bowl of seasonally inspired soup served with toasted ciabatta bread \$8.50
- Slow roast Tomato Feta and Basil tart served on a bed of salad leaves with a local Olive oil and Balsamic dressing \$14.50
- GF Seared Scallops with a Honey and Lemon Dressing served with a pot of Beetroot Risotto \$16.90
- Mushroom and CCW Chardonnay pate served with Quince paste and toasted ciabatta bread \$12.50

## LIGHT BITES

- Regional Platter for 2 selection of local cheeses, meats, nuts, dried fruits, homemade dips & chef's choice of dipping breads or crackers \$36.00
- King prawns sautéed in Garlic and Ginger butter finished with a splash of white wine. Served on a slice of toasted Turkish bread and drizzled with Basil pesto \$16.50
- Our own special recipe Salt and Pepper Squid served with Lemon and Garlic aioli and a regional salad \$15.00
- Beer battered seasonal fish served with rosemary salted fries, homemade lemon and garlic aioli and lemon wedges \$16.50
- A generous bowl of seasoned wedges served with sweet chilli and sour cream dip \$9.50

## MAINS

- Our own special recipe Salt and Pepper Squid served with Lemon and Garlic aioli and a regional salad \$24.00
- Fillet steak wrapped in crispy Prosciutto, cooked as you like it with Sweet Potato mash, Caramelised onions and pan jus \$29.50
- Dukkah crusted Chicken Breast filled with cumin seeded Gouda and Spinach served with Peppercorn sauce and a Roast Vegetable and potato Caponata. \$25.50
- Crispy skinned Atlantic salmon served on a bed of creamy Pumpkin, Tomato, and Spinach risotto. \$25.00
- Charred Rib Eye Steak served with a sautéed Mushroom and Cabernet sauce with crushed garlic potatoes and broccoli \$36.00
- Chicken breast Parmigiana. Crumbed chicken breast topped with Napoli sauce and melted Cheese, served with Rosemary \$22.90
- GF Rack of lamb served on rosemary roast Potatoes with Beetroot relish and a Quince and Cabernet pan jus \$32.50
- Gourmet Steak Sandwich. Fillet steak pan fried and topped with caramelised onions, tomatoes, Bacon, melted cheese, egg and onion rings. Served with crunchy fries and salad leaves \$17.90
- Veg Roast Vegetable Lasagna topped with melted cheddar cheese and served with a bowl of Greek salad \$16.50

## A LITTLE BIT ON THE SIDE

Seasonal Vegetables	Serves 2	\$7.90
Creek Salad - Salad leaves, Fetta, Olives, Tomato, red onions and Cucumber. Tossed in a lemon dressing		\$7.90
Crunchy Chips with tomato sauce		\$7.50
Crunchy Chips with garlic aioli		\$8.00

## DESSERTS

ALL \$11.50

	Almond, Pistachio, Cardamom and Orange Tart with Roasted Macadamia nut and Grand Marnier Parfait,	
GF	Lemon Gelato in a Chocolate Cup with a Chocolate and Sticky Date Pudding with a Butterscotch sauce and Vanilla Ice cream	
	Double Chocolate Tart with Frangelico Ganache, Whipped Cream and Berry Sauce	

## CHEESE, TRUFFELS AND COFFEE

Alexandrina Caraway Gouda, B.D. Farm Paris Creek	For 1	\$16.50
Nuage Blanc and La Vera Adel Blue, served with seasonally fresh and dried fruits and Matichets crackers	For 2	\$29.00
Housemade Chocolate and Cointreau Truffles (serves 2)		\$6.00
Espresso, Long Black, Flat White, Café Latte,	Cup	\$4.50
Cappuccino, Hot Chocolate, Large selection of gourmet teas.	Mug	\$5.00
Affogatto		\$15.00