

THE  
WINERY  
RESTAURANT  
PELLER  ESTATES

FABULICIOUS LUNCH MENU  
WINTER 2019 - 2 COURSES \$25

CHOOSE ANY FIRST COURSE & A MAIN, OR A MAIN COURSE & DESSERT

FIRST COURSE

PORK CROQUETTES

Beetroot Salad, Sunflower Seeds,  
Faro, Cuvée Vinaigrette

GRILLED WHITE SHRIMP

Caper Remoulade, Artisan Greens,  
Enoki Mushroom  
*Substitute Shrimp for Lobster - \$10 addition*

PEPPER & SWEET POTATO SOUP

Turmeric Chickpeas,  
Chili Crème Fraîche

MAIN COURSE

SALMON PARPADELLE

Double Smoked Bacon, Rappini Cream,  
Shitake Mushroom

GRILLED PORK LOIN

Maple Soy Baby Bok Choy, Wild Rice,  
Carrot Ribbons

DUCK LEG CONFIT

Roasted Cauliflower, Pickled Eggplant,  
Butternut Squash Puree

**SIGNATURE DISH**

BEEF STRIPLOIN STEAK

Scalloped Potatoes, Buttermilk Fried Onions, Cabernet Sauce  
\$15 addition

DESSERT

CARROT & BEETROOT CAKE

Ginger Mascarpone Icing,  
Roasted Squash Ice Cream

CHERRY GAMAY CHEESECAKE

Spiced Chili Cherry Compote,  
Peanut Brittle

ICEWINE CHOCOLATE GANACHE

Chocolate Oatmeal Crumble,  
Berry Coulis, Basil Gel



Prices are exclusive of wine, taxes and gratuities.

Menu subject to change.