

# LA DI DA

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TO TOAST | Flute of Prosecco

ENTREES | TO SHARE

SYNEY ROCK OYSTERS

*Mignonette, lemon*

AGED PROSCIUTTO

*Marinated antipasti, olive oil, grissini*

POACHED TIGER PRAWNS LETTUCE CUPS

*Tomato, chilli, lime*

CHICKEN LIVER PARFAIT

*Eggplant relish, mustard fruits, grilled bread*

MAINS | INDIVIDUAL CHOICE

STUFFED BABY VEGETABLES (VE)

*Toasted almonds, tomato & herb rice, arrabiata sauce*

ROAST KENT PUMPKIN (VE)

*Edamame & pepita pesto, leaves, apple cider dressing*

250g STEAK FRITES

*Pinnacle MB2+ Top sirloin grass fed, french fries,  
sauce au poivre*

SEARED SALMON

*Parsnip purée, asparagus, chives, lemon butter sauce*

SLOW COOKED LAMB SHOULDER

*Mash, chimichurri, grilled radicchio*



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## ON THE SIDE | TO SHARE

### BROCCOLINI

Lemon infused olive oil

### ROCKET SALAD

Aged balsamic, parmesan

## DESSERT | INDIVIDUAL CHOICE

### SOFT, BLUE & HARD CHEESE

Served with lavosh, sour cherry toast, grapes  
& apple relish

### TRIPLE CHOCOLATE BROWNIE

cookie crumb, salted caramel ice cream



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