

# Carilley

ESTATE



Vineyard and Restaurant

[www.carilleyestate.com.au](http://www.carilleyestate.com.au)

## To Start

**Garlic Bread** 8

**Caesar Salad** Baby Romaine lettuce with crispy bacon, shaved parmesan cheese, croutons and free range eggs bound with Carilley's mayonnaise. 16

with Chicken 18

with Smoked Salmon 20

**Vignerons' match: Chenin Blanc 2006**

**Salt & Pepper Squid** lightly dusted in lemon pepper seasoning served with a salad and caper dressing entrée 20

main 28

**Vignerons' match: Viognier /Chenin 2007**

**Grilled Turkish Bread** served with our own spiced dukkah, Carilley Estates olive oil and homemade dips with candied balsamic 18

**Vignerons' match: U/W Chardonnay 2007 (V)**

**Goats Cheese Parcel** crispy roasted Australian cheese with warm walnut fig & spinach salad 26

**Vignerons' match: Late Picked 2009 (V)**

**Char grilled polenta** fig and prosciutto salad dressed with almond oil 23

**Crucible 2006 (GF)**

**Carilley's Mediterranean Platter** for 2-mains (or entrée for 4) Selection of continental meats, sautéed chorizo sausage, olives in light chilli sauce, salt and pepper squid, homemade dips, local and imported cheeses, grissini, water crackers, smoked salmon, marinated octopus, and Turkish bread, 60

**Reserve Shiraz 2006 / Rose 2009**

## Sorbet Refresher

**Vodka Lemon Lime** 8

**Campari Blood orange** 8

**Guinness Flavors of Ireland** 8

**Sambucca Licorice essence** 8

## Mains

**Herb crusted lamb rack** with Jerusalem artichoke mash, roasted ratatouille served with a port wine pistou jus **36**

**Vignerons match: Reserve Merlot 2005**

**Chicken Breast** filled with spinach, cheese and pinenuts, wrapped in parma ham and served with kipflur potato, roasted capsicums and topped with Fontina hollandaise sauce **29**

**Vignerons match: Viognier 2008**

**Penne Pasta** tossed with chestnuts, chilli, sage, vine ripened tomatoes and basil pesto (V) (GF) **21**

**Vignerons match: U/W Chardonnay 2007**

**Gremoulata Crusted Snapper Fillets** with green papaya salad and kaffir lime sauce (GF) **m/p**

**Vignerons match: Viognier/Chenin 07**

**Grilled Beef fillet** served with truffle pommed puree, steamed beans and vermouth jus **36**

**Vignerons match: Crucible 2006**

**Reserve Shiraz 2006**

**Prawn, Scallop,** asparagus and porcini mushroom risotto **35**

**Vignerons match: Late Picked 2009 / Rose 2009**

## Desserts

**Carilley's freshly made classic crème  
brulee** served with fruit compote and double  
cream **13.5**

**Apple and Rhubarb crumble** served with  
double cream **11.5**

**Cheese platter** with assorted local and  
imported cheeses, nuts, crackers and Estate  
grown fruit **18**

**Cake of the day** **9.5**

**Sticky date pudding** served with vanilla bean  
ice-cream **11.5**

**Trio of ice-cream** **8.0**

(V) Denotes vegetarian option (GF) Denotes  
gluten free

**Our philosophy at Carilley Estate is to ensure  
that your experience is an enjoyable and  
memorable one. Our Restaurant is able to  
offer you the finest Carilley wines, matched by  
exquisite cuisine accompanied by a stunning  
view of our delightful gardens and vineyard.**

**Public Holiday Surcharge 12.5%**

**Amex & Diners Club Surcharge 2.0%**

**No Separate Billing**

## Childrens Menu

Chicken nuggets and chips

Fish and chips

Spaghetti Bolognaise

Ham and cheese toasted sandwich

Hawaiian pizza all 10

All childrens meals served with salad.

## Children's Dessert

Ice cream with chocolate topping or  
sprinkles 5

<b>White Wines</b>	<b>Gls</b>	<b>Btl</b>
Chenin Blanc Dry 06	6.50	18.00
Unwooded Chardonnay 07	6.50	18.00
Chenin Blanc Viognier 07	7.00	19.00
Late Picked 09	7.00	19.00
Viognier 08	7.00	19.00

<b>Red Wines</b>	<b>Gls</b>	<b>Btl</b>
Rose 09	6.00	15.00
Crucible 06 Blend	8.00	26.00
Shiraz 04	7.00	23.00
Shiraz 05	8.00	29.00
Merlot 05	8.00	33.00
Reserve Shiraz 06	9.00	37.00
Reserve Merlot 05	9.00	37.00

<b>Sparkling Wines</b>	<b>Gls</b>	<b>Btl</b>
Chardonnay	9.00	29.00
Shiraz	9.00	29.00
Merlot	9.00	29.00

<b>Fortified Wines</b>	<b>Gls</b>	<b>Btl</b>
Port 2001	7.00	30.00
Damask Liqueur 1997	8.00	50.00

### **Cold Drinks**

Lemon Lime & Bitters		
Sparkling Mineral Water		
Grape Juice		
Sparkling Apple Juice		
Orange Juice		
Coke, Diet Coke, Fanta		
Sprite & Lift		3.50
San Pellegrino - frizzante 750ml (sparkling Italian mineral water)		8.00

### **Hot Drinks**

Single Espresso, Long Black, Short Macchiato		<b>3.5</b>
Flat White, Cappuccino, Double Espresso, Latte or Decaf Coffee		<b>3.8</b>
Hot Chocolate, Affogato, Mochaccino or Long Macchiato		<b>4</b>
Tea - English Breakfast, Earl Grey, Green, Darjeeling, Peppermint or Camomile		
Tea for One		<b>3.80</b>