

Eling Forest Restaurant

Spring Menu 2008

Starters

- ☞ *Garlic, Herb or Pesto Bread* \$3.50 per person
- ☞ *Stone fired ciabatta bread served with Balsamic Reduction & Olive Oil* \$5.00
- ☞ *Garden Salad* \$7.00

Entree

- ☞ *Crispy fried duck and shitake mushroom wonton stack drizzled with sweet soy & ground cashews*
Wine Makers Suggestion – Eling Forest Pinot Noir 05 \$16.50
- ☞ *Tempura crab & zucchini fritters served with a crunchy Asian salad and chilli, lime & ginger dipping sauce*
Wine Makers Suggestion – Eling Forest Sauvignon Blanc 06 \$15.00
- ☞ *Eling Forest Riesling cured & smoked ocean trout salad with roma tomatoes, bocconcini & baby spinach drizzled with basil olive oil*
Wine Makers Suggestion – Eling Forest Riesling 06 \$12.50
- ☞ *Freshly made beetroot & goats cheese ravioli tossed through basil pesto & fresh herbs*
Wine Makers Suggestion – Eling Forest Semillon 06 \$13.00
- ☞ *The Eling Forest Caesar salad of baby cos lettuce, smoked chicken, crispy pancetta, ciabatta croutons, shaved parmesan cheese, free range poached egg and roasted garlic aioli dressing*
Wine Makers Suggestion – Eling Forest Chardonnay 05 \$15.00

★(If you have any dietary requirements please speak to our knowledgeable staff)



Mains

☞ Pan seared white fish of the day served atop sautéed potato gnocci, kalamata olives, capers & cherry tomatoes with a sage lemon butter sauce

Wine Makers Suggestion – Eling Forest Rosé \$29.50

☞ Beef eye-fillet served on a potato & fetta pancake, topped with sautéed button mushrooms & red wine jus

Wine Makers Suggestion – Eling Forest Cabernet Sauvignon 05 \$31.00

☞ Grilled lamb cutlets served on a bed of lemon infused couscous & roasted Mediterranean vegetables with a minted jus

Wine Makers Suggestion – Verwood Estate Pinot Noir 05 \$30.00

☞ Seared sea scallops, tiger prawns & mussels tossed through julienne vegetables, freshly made fettuccini & a saffron white wine cream sauce

Wine Makers Suggestion – Eling Forest Sauvignon Blanc 06 \$26.00

☞ Chicken breast poached in a Szechuan master stock served with crunchy Asian vegetables & steamed jasmine rice

Wine Makers Suggestion – Eling Forest Semillon 06 \$25.50

* (If you have any dietary requirements please speak to our knowledgeable staff)

Sides

Garden Salad \$7.50

Stir-fried Vegetables \$7.50

Chips \$4.50

For The Little People

☞ Fettuccini tossed through tomato sauce, topped with parmesan cheese \$8.50

☞ Chicken tenders with chips and salad \$8.50

☞ Crunchy fish bites with chips, salad and tartare \$8.50

☞ Sausages with chips and salad \$8.50

☞ Steak with chips and salad \$8.50

Kids eat FREE Friday nights



Dessert

☞ Belgian chocolate pudding served with vanilla pouring cream, ice cream & drizzled with chocolate ganache

☞ Espresso crème brûlée served with pistachio nut biscotti

☞ Fresh strawberries served with sorbet, passionfruit pulp & topped with champagne

☞ Bethonga pineapple fritters dusted with cinnamon sugar & served with home made vanilla ice cream & drizzled with raspberry coulis

☞ Eling Forest style banana split: caramelized banana served with peanut butter ice cream, crushed peanut brittle & butterscotch sauce

All desserts \$10.00

☞ Tasting plate ~ Taste your way through mini portions of all the delicious desserts above
Serves two \$16.00

☞ For the little people – Vanilla ice-cream with your choice of topping \$4.00

Toby's Estate Coffee

Cappuccino	\$3.00
Latte	\$3.30
Flat white	\$3.00
Long Black	\$3.00
Espresso	\$3.00
Mocha	\$3.50
Piccolo	\$3.00
Macchiato	\$3.00
Vienna	\$3.50
Affogato	\$6.00

Taylor's of Harrogate Tea

English, Irish & Scottish Breakfast	\$4.00
Yorkshire	\$4.00
Earl Grey	\$4.00
Afternoon Darjeeling	\$4.00
Lapsang Souchong	\$4.00
Chai, Lemon Peel or Pure Ceylon	\$4.50
Peppermint, Chamomile or Green Tea	\$4.50
Hot Chocolate	
Belgian White Hot Chocolate	\$4.50
Belgian Dark Hot Chocolate	\$4.50

Double Espresso ~ Extra \$0.50

Soy Milk ~ Extra \$0.50

Liqueur Coffees \$12.50

Irish, Jamaican, French, Mexican, Frangelico Affogato

Or

Create your own



Light Lunch Menu

Please select one of the following meals, along with your choice of dessert and a glass of wine for
\$27.50 per person

Only Available Thursday and Friday 12pm-3pm

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| <i>☞ Smoked salmon sandwich on toasted Turkish bread with rocket & caper aioli & chips</i> | <i>\$15.50</i> |
| <i>☞ Beer battered John Dory fillets served with chips, a garden salad and tartare sauce</i> | <i>\$18.00</i> |
| <i>☞ Steak sandwich topped with beetroot relish served with a garden salad & chips</i> | <i>\$15.50</i> |
| <i>☞ Pesto, sundried tomato and fetta cheese bruschetta served with a rocket salad and drizzled
with balsamic reduction</i> | <i>\$15.00</i> |
| <i>☞ The Eling Forest Caesar salad: Cos lettuce, smoked chicken, crispy pancetta, shaved parmesan, ciabatta
croutons, poached egg & roasted garlic aioli</i> | <i>\$16.00</i> |
| <i>☞ Anti-pasto plate served with salami, smoked salmon, beetroot relish, pesto, manzanillo olives and a
selection of toasted breads</i> | <i>\$15.00</i> |

Please view the dessert menu



Breakfast Menu

Breakfast is served from 9am – 11.30am, Saturday & Sunday – bookings are essential

*(All our Eggs are free range and are served to your choice of poached, scrambled or fried)
(Please reframe from altering the menu)*

<i>☞</i>	Traditional Breakfast – Eggs, bacon and toast	\$9.00
<i>☞</i>	Jakes Breakfast – Eggs, bacon, tomato, sausage, mushrooms and hash brown.	\$15.00
<i>☞</i>	Corn Fritters, bacon & roasted tomatoes	\$12.00
<i>☞</i>	Eggs benedict with smoked salmon	\$15.00
<i>☞</i>	Omelette filled with mushrooms, tomato, bacon, cheese, capsicum, shallot's and spinach	\$14.00
<i>☞</i>	Banana Bread served with fresh Strawberries and maple syrup	\$10.00
<i>☞</i>	Toast served with spreads	\$5.00
<i>☞</i>	Fresh breakfast smoothie of the day	\$6.00
<i>☞</i>	Bowl of cereal	\$4.50

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Espresso	\$3.00
Mocha	\$3.50
Piccolo	\$3.00
Macchiato	\$3.00
Vienna	\$3.50
Affogato	\$6.00
Hot Chocolate	
Belgian White Hot Chocolate	\$4.50
Belgian Dark Hot Chocolate	\$4.50

Taylor of Harrogate Tea

English, Irish & Scottish Breakfast	\$4.00
Yorkshire	\$4.00
Earl Grey	\$4.00
Afternoon Darjeeling	\$4.00
Lapsang Souchong	\$4.00
Chai, Lemon Peel or Pure Ceylon	\$4.50
Peppermint, Chamomile or Green,	\$4.50
Juices	
Cranberry Juice	\$3.50
Apple Juice	\$3.50
Orange Juice	\$3.50
Tomato Juice	\$3.50
Pineapple Juice	\$3.50
Virgin Bloody Mary	\$4.00

Double shot ~ Extra \$0.50

Soy Milk ~ Extra \$0.50

Morning & Afternoon Tea Menu

Freshly Made Scones served with jam & cream

Warm Home Style Muffin of the day served with cream

\$4.50

Banana Bread served with fresh Strawberries and maple syrup

\$5.50

Scone or Muffin with a Coffee/Tea

\$6.50

Or

View our selection desserts in our menu

Dessert & Coffee/Tea

\$12.50

Toby's Estate Coffee

<i>Cappuccino</i>	<i>\$3.00</i>
<i>Latte</i>	<i>\$3.30</i>
<i>Flat white</i>	<i>\$3.00</i>
<i>Long Black</i>	<i>\$3.00</i>
<i>Espresso</i>	<i>\$3.00</i>
<i>Mocha</i>	<i>\$3.50</i>
<i>Piccolo</i>	<i>\$3.00</i>
<i>Macchiato</i>	<i>\$3.00</i>
<i>Vienna</i>	<i>\$3.00</i>
<i>Affogato</i>	<i>\$6.00</i>

Taylor's of Harrogate Tea

<i>English, Irish & Scottish Breakfast</i>	<i>\$4.00</i>
<i>Yorkshire</i>	<i>\$4.00</i>
<i>Earl Grey</i>	<i>\$4.00</i>
<i>Afternoon Darjeeling</i>	<i>\$4.00</i>
<i>Lapsang Souchong</i>	<i>\$4.00</i>
<i>Chai, Lemon Peel & Pure Ceylon</i>	<i>\$4.50</i>
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<i>Hot Chocolate</i>	
<i>Belgian White Hot Chocolate</i>	<i>\$4.50</i>
<i>Belgian Dark Hot Chocolate</i>	<i>\$4.50</i>



ELING FOREST

winery & vineyard

Entrée

- ☞ *Crispy fried duck and oyster mushroom wonton stack, drizzled with sweet soy & ground peanuts*
- ☞ *The Eling Forest Caesar salad of baby cos lettuce, smoked chicken, crispy pancetta, ciabatta croutons, shaved parmesan cheese, free range poached egg and roasted garlic aioli dressing*
- ☞ *Tempura crab & zucchini fritters served with a crunchy Asian salad and chilli, lime & ginger dipping sauce*

Main

- ☞ *Beef eye-fillet served on a potato & fetta pancake, topped with sautéed button mushrooms & red wine jus*
- ☞ *Pan seared white fish of the day served atop sauteed potato gnocci, kalamata olives, capers & cherry tomatoes with a sage lemon butter sauce*
- ☞ *Chicken breast poached in a Szechuan master stock, served with crunchy Asian vegetables & steamed jasmine rice*

Dessert

- ☞ *Belgian chocolate pudding served with vanilla pouring cream, ice cream & drizzled with chocolate ganache*
- ☞ *Eling Forest style banana split: caramelized banana served with peanut butter ice cream, crushed peanut brittle & butterscotch sauce*
- ☞ *Bethonga pineapple fritters dusted with cinnamon sugar & served with home made vanilla ice cream & drizzled with raspberry coulis*