

# Eling Forest Restaurant

## Winter 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 oyster mushroom wonton stack drizzled with sweet soy & ground peanuts

Wine Makers Suggestion – Verwood Estate Pinot Noir 04 \$16.50

- ☞ Freshly made ravioli filled with roasted pumpkin, spinach & pinenuts tossed through basil pesto & topped with crumbled goats cheese

Wine Makers Suggestion – Eling Forest Chardonnay 05 \$13.50

- ☞ Tempura crab & zucchini fritters served with a crunchy Asian salad and chilli, lime & ginger dipping sauce

Wine Makers Suggestion – Eling Forest Semillon 06 \$15.00

- ☞ Spicy chorizo, olive & roasted capsicum risotto topped with fresh herbs & shaved parmesan

Wine Makers Suggestion – Eling Forest Semillon 06 \$14.50

- ☞ Northern Territory crocodile, haloumi cheese & cherry tomato skewers served with a red capsicum and carraway puree & rocket leaves

Wine Makers Suggestion – Eling Forest Sauvignon Blanc 06 \$18.00

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



## Mains

☞ *Eling Forest style coq au vin: Cuts of chicken slowly braised in a red wine stock with button mushrooms, pancetta & pink peppercorns served on a bed of creamy polenta*

*Wine Makers Suggestion – Verwood Estate Shiraz 04* \$26.00

☞ *Oven roasted lamb rump served on smashed kipfler potatoes & green peas with baby carrots & a minted jus*

*Wine Makers Suggestion – Eling Forest Cabernet Sauvignon 05* \$28.50

☞ *Beef eye-fillet served on mashed sweet potato & topped with sautéed mushrooms & red wine jus*

*Wine Makers Suggestion – Verwood Estate Shiraz 04* \$31.00

☞ *Pan seared Atlantic salmon fillet served atop freshly made fettuccini in a tomato & basil sauce with kalamata olives and green beans*

*Wine Makers Suggestion – Eling Forest Sauvignon Blanc 06* \$27.50

☞ *Sage infused pork cutlets served with roasted baby vegetables & drizzled with maple syrup jus*

*Wine Makers Suggestion – Eling Forest Semillon 06* \$27.00

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

## Sides

Garden Salad \$7.50

Steamed Vegetables \$7.50

Chips \$4.50

## For The Little People

☞ *Cheesy spirali pasta* \$8.50

☞ *Chicken tenders with chips and salad* \$8.50

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

☞ *Sausages & mash* \$8.50

☞ *Steak, chips & salad* \$8.50



# Dessert

- ☞ *Sticky date pudding served with butterscotch sauce & vanilla ice cream*
- ☞ *Classic vanilla bean crème brûlée served with pistachio nut biscotti*
- ☞ *Nougat ice cream served with fresh strawberries and drizzled with warm chocolate ganache*
- ☞ *Eling-misu: Traditional tiramisu but made with the Eling Forest twist*
- ☞ *Home style apple pie served with house churned vanilla ice cream*

*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 - Ice-cream with choice of topping \$4.00*

## *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 &amp; 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 &amp; Pure Ceylon</i>	<i>\$4.50</i>
<i>Peppermint, Chamomile &amp; Green Tea</i>	<i>\$4.50</i>
<i>Hot Chocolate</i>	
<i>Belgian White Hot Chocolate</i>	<i>\$4.50</i>
<i>Belgian Dark Hot Chocolate</i>	<i>\$4.50</i>

*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 to Saturday 12pm-3pm*

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

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

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## *Toby's Estate Coffee*

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<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>\$4.00</i>

## *Hot Chocolate*

<i>Belgian White Hot Chocolate</i>	<i>\$4.50</i>
<i>Belgian Dark Hot Chocolate</i>	<i>\$4.50</i>

*Double shot ~ Extra \$0.50*

## *Taylor of Harrogate Tea*

<i>English, Irish &amp; Scottish Breakfast</i>	<i>\$4.00</i>
<i>Yorkshire</i>	<i>\$4.00</i>
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<i>Peppermint, Chamomile &amp; Green,</i>	<i>\$4.50</i>

## *Juices*

<i>Cranberry Juice</i>	<i>\$3.00</i>
<i>Apple Juice</i>	<i>\$3.00</i>
<i>Orange Juice</i>	<i>\$3.00</i>
<i>Tomato Juice</i>	<i>\$3.00</i>
<i>Virgin Bloody Mary</i>	<i>\$3.50</i>

*Soy Milk ~ Extra \$0.50*