

Le Penelope's

@ Kirwan's Bridge Estate

Dinner Menu

Entrée

Breads

Warm artisan bread rubbed with Harmony garlic & E.V.O.O

\$9.5

Soup

Fresh and seasonal

\$12.5

Dips Plate

Trio of house made dips with toasted bread

\$14

Le Penelope's Mezza

Chef's hot items (2), local cheeses cured meats, olives, grilled vegetables, tomato relish and crostini

\$30 for 2 | \$60 for 4

Smoked salmon

Smoked salmon bruschetta w/ pickled cucumber, rocket and lemon infused cream cheese

\$14.5

Pork Belly

Crisp pork belly bites served in a lettuce cup / Asian style slaw and hot and sour sauce

\$15

Arancini

Sun Dried Tomato Arancini served on rocket pesto w/ red onion salad and aged Parmesan

\$14.5

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Main

Lamb

\$30

Grilled lamb cuttlets on a Nagambie walnut and goats cheese salad w/ honey and orange glaze

Scotch

\$32.5

Prime scotch fillet w/ a smoked garlic and thyme jus, sautéed greens, field mushroom & smashed chats

Gnocchi

\$24

Pumpkin gnocchi w/ a creamy sauv blanc reduction, baby spinach, sun dried tomato, roquette pine nut pesto & pecorino

Chicken

\$26

Roasted chicken on Lebanese cous cous salad charred vegetables, soft herbs and tomato confit

Barramundi

\$29.5

Pan Seared Barramundi fillet served w/ Desiree croquettes, steamed greens, lemon butter and lemon wedge

Seafood Platter

\$40 for 1 | \$80 for 2

A changing selection of fresh and cooked seafood w/ a light salad and condiments

Dessert

\$13

Tart

Orange tart served with candied orange & double cream

Brownie

Chocolate Brownie served with chocolate Grenache, berries and vanilla ice cream

Panna cotta

Baileys Panna Cotta served with double cream and Grenache smear