



Wine Street

Seasonal Dinner 2 & 3 Course Menu,
Available Tuesday – Saturday.

Entrée

Breads & Dips, freshly baked ciabatta rolls, served with herbed oil and a seasonal dip, seasonal Pâté, olives and nuts

or

Roasted Tomato Soup, slow roasted tomatoes with fresh herbs, rendered down to become a flavoursome delicate soup

or

Crispy Tapioca & Soy Pork Belly, with a spicy caramel sauce, accompanied with a special apple compote

or

Traditional Chicken Liver & Cognac Pâté, with a side of crostini and toasted grain bread

or

Tropical King Prawn Salad, dressed with a creamy mango mayonnaise, garlic ciabatta

Main Course

Crispy Skin Salmon, delicate fresh salmon, pan-seared, served on a bed of Asian greens with a vibrant and light sweet soy glaze

or

Vegetarian Wellington, a twist on the old, pastry parcel filled with slow roasted vegetables and feta cheese

or

Red Wine Braised Oxtail, slowly roasted in a rich red wine on a pumpkin mash with a home-made Yorkshire pudding

or

Battered Freshly Caught Fish Of The Day & Chips, home-made tartare and a side of mushy peas and lemon

Dessert

County Hotel Signature Ice-Cream, veiled by a chocolate dome and accompanied by a hot pouring sauce to reveal today's flavour

or

Sticky Date Pudding, soft and delicious, with caramel sauce and our own County Hotel vanilla bean ice-cream

or

Shortbread With Spiced Apple & Chocolate Cream, with The County Hotel vanilla bean ice-cream

2 Course Menu, select entrée or main, main or dessert - \$49 pp
3 Course Menu, select entrée, main and dessert - \$65pp