

Dinner
Thurs - Sat 5-8



One choice
/course
\$65 pp

WAUPOOS ESTATES WINERY Farm to Table Restaurant

FOR THE TABLE

Fresh Baked Breads And Butter For The Table

TO START

SOUP OF THE FARM

Cellared Ed & Sandi Potatoes and Italian Bacon.
Wild Leek Pesto, Farm Garlic Chili Crisp
Gewurztraminer, Field Blend White

HUMMUS AND OLIVES (v)

Spiced Olives, House Baked Breads, Pickles, Confit Garlic Oil
Riesling, White Rabbit, De Chaunac

MAPLE SMOKED SALMON "Tartar"

Cold Smoked Salmon, Chopped Hens Egg, Crispy Chips, Sauce
Gribiche
Chardonnay, Honeysuckle

WAUPOOS FARM IBERICO PORK

Cured Leg, Belly, Cheek, Parsley Caper Salad, Black Pepper
Olive Oil Emulsion
Pink Rabbit, Riesling

HARVEST SALAD (v)

Spiced Cabbage, Watermelon Radish, Carrots, B.
Hogans Honey, Maple Pumpkin Seeds
White Rabbit, Gewurztraminer

MAINS Garden & Lake

BAY WILLIAMS FISH

Sweet Pea Risotto, Buttered Green Beans, Smoked Maple Glaze.
White Rabbit, Field Blend Red, De Chauanac

PINE NUT RAPINNI GEMELLI PASTA (g/f available)

Farm Garlic, Sun-dried Vicki's Tomatoes, Chilis, Herb Ricotta,
Roast Pine Nuts
Auxerrois, Chardonnay, Red Rabbit

MAINS From The Grill

BRAISED LAMB SHOULDER CHOPS

Ed & Sandi Baby Potatoes, Brussels Sprouts, Cinnamon Jus
Syrah Reserve, Cabernet Franc

CONFIT FARM DUCK LEG

Green Lentils, Baby Spinach, Baby Carrots, Red Wine Gastrique
Cabernet Franc, Cabernet Sauvignon Reserve

BBQ PORK & BEANS

BBQ Pork Belly, Maple Garlic Sausage, Baked Black Beans,
Scallion Pancakes, Crème Fraiche
Riesling, De Chaunac

GERMAN BEEF LEBERKASE SANDWHICH

Empire Cheese Mozzarella, Cressy Grainy Mustard,
Pickles, Focaccia Bun, Greens Fries
Riesling, Nicho

DESSERT

ARTISAN LOCAL CHEESES

Pumpkin Seeds, Mulled Cider Jelly, B. Hogan Honey,
Focaccia Crisps

VANILLA HONEY CHOUX CAKE

Clafeld Orchard Plums, Hogans Honey Mascarpone,
Meyer Lemon Sugar

DARK CHOCOLATE TORTE (g/f)

Gluten-Free, Hogan's, Waupoos Blueberry Patch Compote,
White Chocolate Crumble

HOUSE GELATO SUNDAE (v, g/f available)

Daily Farm Flavours of Waupoos, Apple Caramel,
Cookie, Preserved Berries

Thank you to Chef's Friends at:

+Vicki's Veggies	+Empire Cheese
+Bay Williams Fish	+Hogans Honey
+Ed & Sandi Taylor of Honeywagon Farms	+Cressy Mustard +La Cultura Salumi

COUNTYLICIOUS

The majority of our menu is from ingredients grown or raised on the estate farm. Sourcing locally only when it's not available on our property. Menu is subject to Mother Nature.