



RESTAURANT MENU

2 Course \$50 // 3 Course \$60

ENTREE

LAVOSH

House made, flaked salt, beetroot mousse + Meredith goats cheese

CRISPY PORK BELLY

Honey thyme glaze, charred fennel, celeriac puree

PRAWNS

Coconut crumb prawns, chilli + lime aioli

SPANISH CROQUETTE

Sundried tomato, cashew, paprika with roasted pepper aioli

YOGHURT FLATBREAD + DIPS

House made with dips of the day

MAIN

(Pizzas available over the page)

GNOCCHI

House made, blue cheese sauce + mushrooms

GIPPSLAND BEEF CHEEK

Slow cooked in Narkoojee red wine, with potato puree, verde + potato crisps

CHICKEN

Mushroom roulade, creamed spinach + carrot crisps

FISH OF THE DAY

Cauliflower + leek puree, broccolini, roasted hazelnuts with lemon gremolata

PUMPKIN

Slow roasted, broccolini, roasted garlic hummus + pine nuts

SIDES

(extra \$8)

Thrice cooked chat potatoes

Maple roasted dutch carrots

Green salad

Dill seasoned chips



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PIZZA

(served as a main)

ALL BASES + SAUCES ARE MADE IN HOUSE

MARGHERITA

Sugo, mozzarella & basil

THE AUSTRALIAN

Sugo, triple smoked gypsy ham, egg, mozzarella,
chilli flakes

THE MEDITERRANEAN

Sugo, roasted peppers, sundried tomato, olives,
red onion, buffalo mozzarella

POTATO

Potato puree, house herbs, mozzarella, dressed
rocket

N.F.C

Sugo, Narkoojee fried chicken, mozzarella, house
herbs

DESSERT

TART

House made apple tart with burnt butter
icecream

ICECREAM SANDWICH

Chef inspired flavours, all made in house

HONEY SHADOWS

Roasted pear wedges, blue cheese mousse, honey
ice cream & almond crumb


ETON MESS

House made meringue, strawberry gum dust,
berry coulis, chantilly cream



We would really love to hear about your experience at Narkoojee today. Sharing your beautiful photos from your visit on social media means so much to us, and to others planning their next Gippsland visit.

Thank you for your support and for sharing the #Narkoojee love

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