

SISTERS ROCK RESTAURANT

Freshly Baked Sourdough with Tawarri Grove Extra Virgin Olive Oil and Our Cherry Vinegar v/df	4.5
Marinated Mixed Organic Olives with Rosemary and Pecorino Grissini v	7
Smoked Riverfish Paté, Borrodell Cider Jelly and Melba Toast	14
Vine Leaves Stuffed with Organic Brown Rice, Local Sultanas, Pinenuts and Mint, with Spiced Yoghurt and New Season Borrodell Verjuice v/gf	18
Devilled Chicken Livers with Fresh Tomatillos and Borrodell Plums on Soft Polenta	18
Pepperberry-Cured Beef, Fresh Figs, Rocket, Red Onion Crisps and Paling Yards Extra Virgin Olive Oil df	20
Country Lasagne of Local Seasonal Vegetables with Fresh Fennel and Organic Blue Lentil Salad v	32
Grilled Fillet of Rainbow Trout, Creamed Eggplant, Wilted Iceberg, Burnt Butter and Capers gf	36
Vincotto Glazed Eugowra Quail, Organic Buckwheat, Sweetcorn and Cucumber gf/df	38
Slow Cooked Cowra Lamb Neck Fillet, Wild Fennel, Baby Onions and Tarragon Salsa Verde df	38
650g Angus Beef Ribeye, Smoked Bullhorn Peppers, Sautéed Kipflers and Garlic Scape Butter Sauce gf	68
Thrice Cooked Dutch Cream Potatoes with Chilli, Rosemary, and Saffron Aioli v/gf/df	9
Heirloom Tomatoes, Grilled Nectarines, Fresh Basil and Puffed Quinoa v/gf/df	9
Garden Salad of Apple Cucumber, Summer Leaves and Chopped Olive Dressing v/gf/df	9
Our Classic Bramley Apple Pie, Lavender Crème Fraîche, Warm Calvados Cream	18
Dark Chocolate Mousse, Borrodell Stonefruit, Chantilly Cream, and Shaved Organic Macadamia nuts gf	18
Peach, Polenta and Pinot Meunier Upside Down Cake, Verjuice Ice Cream and Ironbark Honey gf	18
Trio of Sorbets from the Borrodell Orchard gf/df	16
Hazelnut Liqueur Affogato, Vanilla Bean Ice Cream and Hazelnut Cookie	16

Our Selection of Locally Sourced Cheeses are Cut to 85g Portions
and are Priced at \$15 for one, \$25 for two, or \$35 for three

- Second Mouse Double Cream, Brie, Orange
- High Valley Smoked Caerphilly, Semi Hard, Mudgee
- Jannei Bent Back, White Mould Chèvre, Lidsdale

All Cheeses are Served with Quince Paste, Seasonal Fresh Fruit and Our Wattleseed and Rosemary Lavosh