



HERITAGE ESTATE MENU

Salmon Croque Madam

Smoked salmon nestled in a buttery Zest Bakery croissant filled with creme cheese and fresh cucumber slices

Heritage Estate Pinot Grigio

Pasta and Pesto

Perfect al dente pasta with a vibrant pesto sauce, accented with roasted pine nuts & walnuts, topped with a shower of parmesan cheese (VG)

Heritage Estate Verdelho

Angus Beef Eye Fillet

Premium cut of beef, slow cooked for 16 hours, sweet mashed potato with leek infused verdant oil, rich beef demi-glaze & fresh scallion curls (GF)

Heritage Estate Shiraz, Mourvedre, Grenache

Duck Breast with Berry Sauce

Succulent duck breast glazed with a blackberry & raspberry reduction, roasted vegetables cooked in duck oil, side of our special pate royal (GF)

Heritage Estate Rabbit Fence Merlot & Cabernet

Lemon Meringue Tart with fresh Passionfruit

Tangy lemon curd filling, encased in a buttery, flaky tart shell. crowned with a layer of airy French meringue, lightly whipped to perfection & gently baked golden, enhanced with fresh passionfruit (VG)

Heritage Estate Shades of White Liqueur



**Grazing the
Granite Belt**