

Estate

VAUCLUSE HOUSE

Iggy's sourdough, Pepe Saya butter, house-made preserves	8
Tomato and cheese Toastie	10
Croque Monsieur	12
Hazelnut granola, poached pears, raspberries, dehydrated plums & sheep's milk yoghurt	15.5
Avocado, toasted Iggy's rye, alto lemon oil, basil	15
with a poached egg	19
Sourdough, poached egg, avocado, blistered grape tomatoes, pickled onion, dukkah, green goddess dressing	19
Eggs your way on Iggy's sourdough	16
Eggs benedict, bacon, chervil & hollandaise sauce	21
King brown mushrooms, kale and Persian feta toast	18
Grains bowl, chilli fried egg, quinoa, brown rice & cauliflower, avocado, pickled radish & sambal	18
Bacon & egg roll, rocket & chilli jam	16
Bacon / Avocado / House made baked beans	5.5
Button mushrooms	7.5
Egg	4
Raspberry & coconut slice	10
Chocolate & fig brownie	10

Buffalo mozzarella, capsicum & basil terrine, globe artichokes & prosciutto	19
Falafel, hummus, beetroot yoghurt, labneh, preserved lemon tabbouleh, zhoug & flatbread	25
Kataifi tiger prawns, sesame, tomato & chilli eggplant, lime leaf nam prik	24
Flathead tacos, iceberg, chilli & lime mayo, pineapple salsa	19 / 24
Grilled QLD scallops, spiced cauliflower, chorizo, lemon & caper dust	26
Charcuterie selection of prosciutto, bresaola & salami, croutons & olives [2 people]	30
Ricotta gnocchi, zucchini flowers, spinach & goats curd, parmesan & caper berries	28
Roast perch, potato puree, tomato, capers & basil	36
Spanner crab linguini, chilli, lemon, garlic & spinach	36
Ocean trout, pancetta, fennel crème, shallot, broad beans & tendrils	38
Warm salad of twice cooked lamb, kipflers potatoes, olives, rosemary, baby cos	28
Riverina beef sirloin, café de Paris butter, shoestring fries	35
Grass fed cheese burger, house tomato ketchup, greens, caramelised onion, aioli & fries	24
Iggy's sourdough & handcrafted butter	7
Marinated olives	7
Hand cut chips	9
Mixed leaf and herb salad	8
Charred broccolini, almonds	10.5
Pear and frangipane tart, chantilly cream	16
Valhrona chocolate mousse dome, espresso caramel	18
Poached rhubarb, vanilla ice cream & strawberries	16
Warm date pudding, salted caramel ice cream & tangelos	18
Star anise, pineapple and rum jelly, coconut panna cotta, ginger tuile	18
One cheese 14 Two cheeses 24 Three cheeses 32	
Served with, grapes, lavoche, pan crocante & quince paste	
Tarago River blue	
Maffra Cheddar	
Trinity Brie	