



***Wolgan Dining Room***  
*Winter Menu*  
*(June, July, August)*

Pheasant ragout with creamy white polenta and winter apples

~

King George Whiting, horseradish beurre blanc, zucchini

~

Lemon infusion with lime sugar

*Choice of -*

Grilled striped trumpeter with risotto Nero

Cowra lamb rump with roasted red capsicum, smoked baby eggplant and Tuscan cabbage

Seared venison fillet with sautéed gnocchi buttered chestnuts and brussels sprouts

*Followed by -*

White chocolate panna cotta with rose jelly, vanilla ice and pomegranate pearls

Please ask our staff if you require a vegetarian alternative



***Wolgan Dining Room***  
*Spring Menu*  
*(September, October, November)*

Sashimi of Yellow fin tuna with fresh green figs, confit lemon, Trunkey Creek ham and Binnorie Dairy feta

~

Sautéed gnocchi with local asparagus, poached farm egg and shaved parmesan

~

Chilled Moroccan mint tea with passionfruit jelly

*Choice of -*

Hereford Prime beef fillet with squash, pomme puree and foie gras butter

Organic Basquaise with hazelnuts, red onion, tarragon and orange scented cous cous

John Dory fillet with tapenade sautéed kipfler and braised fennel

*Followed by -*

Spiced chocolate soup with cinnamon sugared  
Spanish style donuts

Please ask our staff if you require a vegetarian alternative





***Wolgan Dining Room***  
*Summer Menu*  
*(December, January, February)*

Sugar cured trout with ruby grapefruit, micro herbs and citrus vinaigrette

~

Steamed local white and green asparagus with poached farm egg and gribiche

~

Strawberry and white balsamic sorbet

*Choice of -*

Megalong Valley beef fillet with smoked mash, heirloom carrots and roast eschallots

Pan seared Dory fillet with langoustine zucchini flower and cauliflower puree

Mandagery Creek venison loin with baby beets and spiced carrot

*Followed by -*

Summer berry tart with lemon thyme cream and fresh vanilla white chocolate ice cream

Please ask our staff if you require a vegetarian alternative



***Wolgan Dining Room***  
*Autumn Menu*  
*(March, April, May)*

Light seafood bisque with poached crystal bay prawns

~

Carpaccio of kangaroo loin with Binnorie Dairy feta, confit lemon and smoked eggplant

~

Rhubarb consommé

*Choice of -*

Fillet of steamed salmon with creamed spinach, fresh tagliatelle and a tomato beurre rouge

Hereford Prime beef fillet with sautéed mushrooms and dauphinoise potato

Chicken Balantine with bourguignon garnish and Paris mash

*Followed by -*

White peach clafoutis with fresh berries and strawberry coulis

Please ask our staff if you require a vegetarian alternative