



Entrée and Sharing

Tuscan Herb Bread: White bean and olive oil emulsion	\$7.5
Roast Local Olives: Citrus and chili, grilled bread	\$9.5
Local Rabbit Rillettes: House pickles, tarragon toast	\$15
Scallop Ceviche: Sea cream, jalapeños, cucumber, tomato and coriander	\$16
Pressed Ham Hock Terrine: Confit vegetables, Milawa mustard, grilled toast	\$17
Fried Calamari: Iranian spices, rose petals, date puree, mint yoghurt	\$16
Cured Salmon Carpaccio: With dill, croutons & salad	\$16

Pasta

Snapper Crab Linguini: Heaven facing chili, braised tomato, basil	\$17/34
Pan Fried Cnoci: Mushroom ragout with braised tomato and basil	\$15/30
Braised Lamb Shank Pappadelle: Rosemary oil, braised mushroom, gremolata	\$15/30

Main

Pan-Roast Atlantic Salmon: Parsnip puree, sauce vierge, dil	\$34
Roast Organic Chicken: Sage stuffing, carrot puree, roasting juices	\$33
Lamb Cutlets: Eggplant, chemoula, braised tomato, coriander	\$35

Beef from the Grill

300gm Grain Fed Black Angus Porterhouse	\$37
250gm Ration Fed F1 Wagyu Flank Steak	\$45
275gm Grass Fed Scotch Fillet	\$34
<i>Steaks are served with root vegetable remoulade and red wine sauce</i>	

Sides

House Triple Cooked Chips, Herb Salt	\$7.5
Garden Salad, Shallot Dressing	\$7.5
Rosemary and Garlic Potatoes	\$7.5
Green Vegetables, Olive Oil	\$7.5

Dessert

Vanilla Panna Cotta: Spiced citrus fruits and meringue	\$12
Chocolate Ganache: Roast strawberries and espresso cream	\$14
Caramelized Citrus Tart: Basil chanitilly cream	\$13
Trio of Ice Creams: Berry coulis and chocolate Shards	\$13

Phone The Sebel Pinnacle Valley Resort for Peaks Restaurant bookings 03 5777 5788
Menu is subject to change